

LIBRARY RECEIVED
APR 5 1902
MASSACHUSETTS PLOUGHMAN
NEW ENGLAND AGRICULTURE
JOURNAL OF

VOL. LXI. - NO. 28

BOSTON, MASS., SATURDAY, APRIL 5 1902

WHOLE NO. 3141

MASSACHUSETTS PLOUGHMAN
PUBLISHED WEEKLY AT
NO. 3 STATE STREET,
BOSTON, MASS.

TERMS:
\$2.00 per annum in advance. Single copies 5 cents.
Advertisements: 10 lines for one week, 25 cents; longer advertisements by special arrangement.
The PLOUGHMAN offers great advantages to advertisers. Its circulation is large and among the most active and intelligent portion of the community.
Entered as second-class mail matter.

Agricultural.
Gentlemen Farmers.

There are two or perhaps three classes of men who are generally called gentlemen farmers. The most common is the man who is engaged in other business which yields him an ample income, but who has a liking for good stock, and for seeing good crops grow. Most frequently he may have been born and brought up on the farm, but left it when young to engage in some business that he expected to prove more lucrative, and which, indeed, proved so. Yet he has not forgotten the pleasures that he found in the farm life, and he has faith that, with more capital and the advanced information that is now available in regard to care and feeding of stocks and crops, a farm can be made profitable to its owner and pleasant to those who reside on it.

If he does not succeed in getting the profit he anticipated, it may be because he keeps more trotting and coach horses than working horses; because he grows more roses than potatoes, and presents more of the products of his farm to his friends, or to the poor, than he sends to market. But if he derives any pleasure in so doing, the farm is entitled to the credit for it. He might not buy as many flowers as he grows. He might not be as liberal with spring hands and broiler chickens and fruit grown under glass if he had not the farm, but he could easily find other ways to expend his money in the city, that might cost him more and give him less pleasure. He could run a yacht and the crew would catch no fish, or have a box at the opera, and neither know nor care anything about the music there. He might drive fast horses or automobiles on the speedway, and find excitement rather than pleasure in it.

But if on the farm and liking it he can be a power for good to those around him. He can keep good breeding stock, of which his neighbors can share some of the advantages. He can show them the advantages of using good seed and good fertilizer liberally and of giving good cultivation and he can give employment to many men in carrying out his plans, and can pay them fair wages. He can also be a power for injury to the farmers about him if he chooses. He can pay such prices for labor or material that he wants, with the idea of having the best, that they can neither follow his example nor compete with him, and they will be left with that which is much inferior, and yet their laborers will always be discontented because they are not receiving the pay given by the gentleman farmer. With this feeling they will be even more inefficient and inclined to shirk their plain duties than they would be if they did not know that other men were better paid on the other farm.

He may sell his products in the market regardless of what it has cost to produce them, or may be able to produce them so cheaply that the farmer who depends upon his business for a living, who has less fertile land, and has not modern improvements in tools and farming implements, is deprived of fair pay for his labor because of the competition of his wealthy neighbor. We have seen both these kinds of gentlemen farmers and lived near them.

There is yet another kind. The young man who has studied the theories of modern agricultural methods at the agricultural colleges and experiment stations, as well as having learned something of the practical part of it either there or at home; who knows not only what should be done in each branch, but how it should be done, and can teach both to those whom he employs, yet thinks that the use of his brains in over-seeing and directing the work is more valuable than the use of his muscles in performing it, when he can get the strength of others to do the hard and dirty labor for a fair compensation. There are also some who have attended colleges, but have studied practical work at the work, and have read of and tried the modern methods until they have found their knowledge made them worth more in directing others than in doing the labor themselves.

This is perhaps the most useful class. They are educating others, not only those who work for them, but those who watch their methods. They are producing something for the food supply of the world, by having it of good quality, and by selling it at the market rates, so that those who have less advantages cannot say they are suffering from unfair competition, even if they cannot produce as good an article, or as heavy crops, or make as large a yearly profit. Such men, too, usually pay good and not extravagant wages to competent and faithful workmen.

They help to arouse others to an ambition for the better stock, better buildings, better care and better methods generally. They elevate the character of their

calling. When they go into society they show in dress, in manners and in language that a man may be a farmer and yet be a gentleman of education and refinement.

The farmer who goes abroad to market, to the institute and grange meetings, or elsewhere, bearing the marks of his business in soiled clothing, reeking with the odors of the stables and barnyard, cannot complain if he is spoken of as "only a farmer," or even if he is thought to be but a poor farmer. Usually there will be seen at his home, around his buildings, the same signs of negligence and carelessness. The farm may be or may not be

Ayrshire cost a fraction more than a cent, but the Ayrshire milk averaged 12.6 per cent. solids, and the Holstein only 12 per cent.

Size is no criterion of the value of a dairy cow. The two Holstein cows, Meg and Beauty of Norval, showed this. Meg weighed about 500 pounds more than the other, and in six months at \$1.63 worth more of feed, yet produced about \$13 less value of butter fat, and \$11 less value in total solids, or an average of \$29 or more less profit in a year. If kept five or six years the large cow would produce 500 pounds more of beef when killed at three cents a pound, or \$15, at a cost of

pure water. Cleanliness in the stable and methods of handling the milk are of even greater importance at the stable than in the dairy-room, as the milk absorbs bad odors and bacteria more readily than does the cream or butter, especially if the latter are kept at a low temperature. A certain lecturer on butter making said that his remarks were intended for the women of the dairyman's family, as they were the ones held responsible for the quality of the butter, but when he had told them what their husbands ought to do, and what they should insist upon if they were to make the butter, it really seemed as if the women had not much depending on them but the

Live Stock Notes.

The sales of sheep in Chicago in 1901 broke all previous records, having been 4,044,000, against 3,548,885 in 1900. The monthly top price for the year on sheep, not including yearlings, was \$5.25, and the highest monthly figure for lambs was \$6.25. More than 375,000 lambs came from Colorado and averaged close to \$5.10; 380,000 sheep and lambs were sold as feeders. It took 24,033 cars to bring the sheep shipments to Chicago, and 4191 carloads were shipped away; 3,280,803 sheep were slaughtered at this market. The heaviest receipts in one day were 39,549 on Oct. 7, and in one month 448,881 in September. Evidently somebody

weighing 174 pounds they gained 5 per cent. or 8.7 pounds; at 220 pounds they made gain of 4.1 per cent. or 9.1 pounds; at 271 pounds they gained 3.8 per cent. or 10.3 pounds, and at 330 pounds they gained 3.1 per cent. or 9.92 pounds. This would look as if they actually gained more pounds in a week until they had reached 300 pounds, though the percentage was less. But to make such experiments of value we need to know how much their food was increased in those different periods. It will not do to take it for granted that the food to supply the natural waste of the system is in proportion to the live weight, although we have seen that asserted as a fact, but we have good reasons for thinking this is not always the case. Nor do we think that the increase of edible meat is in exact proportion to the gain in live weight. We doubt if the hog increases the weight of what would be called waste material, bone, blood, paunch and intestines, or of the cheaper parts, as the head, liver, heart, etc., very fast after it has attained to a weight of 250 or three hundred pounds; it is properly fed to fatten it. While we think that the profitable limit of feeding the pig is two hundred pounds or a little less, because the pork is better than when heavier, or more to our liking, we have not seen the fact proven yet.

What Shall We Use for Bedding Our Animals?

Meadow hay, musty English hay, straw, sawdust, leaves, shavings, sand and dried muck are among the materials used for this purpose. In our own practice we make use also of corn husks and the waste that comes from threshing and winnowing onion seed. The value of these materials turns on the comfort they afford the animals, their service as absorbents, their cleanliness, and their value as manure. That kind of bedding will make the stock most comfortable in cold weather which will retain the most air, as air is a non-conductor of heat. The five first named are therefore the most valuable for this purpose.

To bed an animal on sand in our cold northern winters is about as wise and merciful as to invite her to sleep at ease on a bed of ice. Measured by their value as absorbents, shavings and sand take the lowest rank, yet sand, although it does not absorb moisture, still is valuable as a retainer of liquids. In cleanliness both sawdust and sand have special value. Measured by their value as plant food, sawdust, shavings and sand are comparatively worthless, still sand would have a mechanical value when used on land that needed it, while of course the urine it contains would of itself be plant food.

Of the entire list, muck must be the most valuable as plant food, for muck is but concentrated meadow hay, or straw, or leaves, for when these decay muck is the product. It is safe to say that a forkful of muck contains as much plant food as does a cartload of dry leaves. Muck that has absorbed urine is decidedly richer than either cow or horse manure in nitrogen, the most valuable of the three principal elements that make up manure, viz., potash, phosphoric acid and nitrogen.

The value of meadow or English hay, straw and leaves becomes obvious when we consider the fact that the manure of animals when not grain fed is but the hay that has passed through their system after about a fifth has been kept behind to nourish the body. This consideration will lead us to put more value than is usually given to manure in which hay bedding abounds. If it has absorbed the urine it is really worth more as plant food, weight for weight, than the solid excrements.

Sawdust and shavings are very tempting bedding materials, they are so clean and so easily handled, but we must not forget that as plant food for any crop to which we may apply them, they are worthless, while the utter barrenness found under pine trees suggests that they contain elements that are injurious to vegetation, as every observer knows. Manure, when sawdust has been used as bedding, has a burnt look, as though fire-fanged. We neither use sawdust nor shavings as bedding, and carefully avoid buying manure where they have been used, though among the sixty or more carloads we use annually, occasionally a little creeps in.

The manure value of any kind of hay used as bedding ranges from \$6 to \$9 per ton; that of straw from \$2 to \$3; dry muck, after it has been used as an absorbent, is worth as much as the manure itself; sand of itself, as we have stated above, is of no value; what liquid manure it contains gives it just so much value while it also has a mechanical (not manurial) value on a class of soils.

Sawdust and shavings, if from evergreen trees, have less than no value, for these not only do not contain in themselves plant food available for the crop to which the manure they enter into is applied, but they contain that which is deleterious to plant growth.

As a rule, farmers bed their animals on the material that is the most easily to be got. Fortunately, in most cases, this is hay in some form, yet we think the knowledge that a ton of such bedding contains as much plant food as exists in over two cords of barn manure at prices at which it can now be bought (\$3 per cord) may lead them to use it more liberally for the comfort of our helpless co-partners in farming, as well as for the betterment of the manure pile.

Whether the hay bedding that goes into the manure heap becomes entirely available for the crop to which it is applied, or how our farmer friends handle it. If hogs are fed on it it will be likely to be well fed up, otherwise the piling it in heaps, where it can be pitched over as soon as it has got well heated up, giving two pitchings at short intervals, and scattering some plaster on top, and covering this with a layer of earth at the last pitching, will get it into a degree of fitness which will enable us to use it to the best advantage of the crops that are to feed upon it.—J. H. Gregory & Son, Marblehead, Mass.



COMMON SCENE IN SHEEP PASTURES.

profitable, usually not very profitable, but the life on the farm will not be attractive to his children. They cannot take pride in it or its surroundings, and if they have any ambition they will soon leave it for something that they expect to enable them to dress better, and to have surroundings they expect to find more pleasant.

In this we do not mean to say that a man who works with his own hands on the farm and in the stables, and when doing so wears cheap or patched clothing which shows the marks of the work, cannot also be a gentleman. We know he can, for we have known many such. Yet these are not the class that are alluded to when people speak of the gentleman farmer. They are sometimes said to be both farmers and gentlemen.

Dairy Notes.

At the New York State Breeders Meeting at Rochester, N. Y., Edward Van Alstine, who had charge of the dairy tests at the Pan-American Exposition, gave an address in which he told of some of the main lessons learned at the Model Dairy, of which we will enumerate a few as he saw them. First, all of the best cows are not in one breed, and there is great difference in individual animals of the same breed. Thus in the Guernseys Madara Fern stood by the side of Mary Marshall, and consumed nearly as much food, but gave a profit of only \$29.31, while Mary Marshall gave \$39.41 profit. While this was the largest difference between any two animals of the same breed, all breeds but the Ayrshires showed a considerable difference, and even they varied about \$7 between the best and the poorest animal.

The Channel Island cattle or Guernsey and Jersey produced butter at the least cost for feed, or eleven cents a pound, which was 15 cents lower than the average of other breeds. The cream from these breeds could be churned at a higher temperature than that from others, and the butter could be very much more easily handled. The Guernsey were the only herd whose butter was colored high enough to be acceptable to a critical market.

The Holsteins produced milk at a cost of a little less than one cent a quart, and the

at least \$20 for each year she was kept.

The Holsteins produced the most pounds of butter, but the Guernseys, Jerseys and Ayrshires, in the order named, exceeded them in producing butter at a profit over cost of food. The largest consumption of grain feed did not prove the most profitable. When Holstein and Ayrshire herds were fed eighteen to twenty pounds of grain a day, they produced more milk, but the profit was not as great as when a few weeks later they were cut down to twelve pounds a day, which was more than he would recommend the farmers to feed under ordinary conditions.

The best results were obtained by mixing about six pounds of bran with four pounds of gluten (28 per cent. protein), and supplementing this with cottonseed or linseed meal or ground oats. When feeding ensilage, it was not necessary to give cornmeal, excepting with a few that were inclined to lose flesh, and ensilage at \$2 per ton proved a cheaper ration than green clover, oats and peas or millet, though the latter were received in as good condition as it would be possible for the farmer to get them under the most favorable conditions.

When using green feed almost as much grain was needed as during the rest of the season, and probably more than would have been needed if they had been in pasture, as the pasture grass is a more concentrated food than the more bulky green feeds, and more nutritious for its bulk. No change in per cent. of butter fat was noticeable from the changes in feed, although unnatural conditions and the crowd around them undoubtedly kept the percentage low, and the nervous breeds should have shown from one-half to one per cent. more butter fat if home and kept quiet. The so-called standard nutritive ratio of 1 to 3 was not found to give especially better results than 1 to 4 or 1 to 6.

The animals suffered from apparent indigestion, undoubtedly due to a lack of exercise while being so highly fed. A lack of flavor in butter or actual bad flavor toward the last of the test was directly traced to this cause. There is great need that the animals for breeding purposes should be selected by individual merit more, and less as dairy butter exhibitors as high or higher than the best creamery, and all they need to get the highest price is to insure uniformity of production and quality. This does not depend entirely upon the skill of the butter maker. One must have good cows in good health. They must have only good food and

careful washing of the milk utensils. The men furnished cows, food, water, stables and dairy-rooms, and should do the churning and working if the product was large.

Choice creamery butter is higher now than it has been for several years, and prospects are that it will continue to be high for some months to come. The high prices of nearly all grains has led many farmers to discontinue their use, or reduce the amount given to such an extent that the production of milk and butter has been greatly reduced, and some have even dried off the cows which should have been in milk until late in the spring, that they might be wintered more cheaply on the rough fodder. We think this has been very poor economy. Having butter to sell when the price is more than twenty-five cents a pound will warrant paying a little better prices for the grain than when it is below twenty cents, but this is not all the loss. The cow that is kept through the winter on only rough fodder will come out "spring poor," and not one or two months in the pasture will put her in condition to do as she would have done if better fed at this season. If dried off a month earlier than she would have been on more liberal feed, she will want to go dry about the same period of lactation another or all other years. If allowed to get thin in flesh she cannot give milk rich in butter fat, nor will she drop a strong, quickly maturing calf. We believe there is more money in feeding grain liberally to cows, hogs or hens, when prices are high than when grain is cheap.

Hoard's Dairyman says that the associate editor of that paper filled his silo a year ago last summer, and there came a heavy rain before the cover was put on, so that the top was well wet down. When opened for use about Dec. 1, they were surprised to find the ensilage in good condition to within two inches of the top, and also was perfect all around the sides. Last fall both the senior editor and the associate editor tried the wetting process, putting on five or six barrels of water so as to wet from sides to center, and they found ensilage practically good all the way to the top. The wet ensilage on the top prevents the escape of the heat, and thus all the germs of ferment are destroyed at the sides as well as in the centre, while if the heat escapes there is ferment enough to cause mould at the sides and top. The late Dr. Bailey of Billerica, Mass., whose silo was probably the first built in the United States, and who published the first book upon the subject, advocated cutting the ensilage crops much greener than is the usual custom now, and told us that if they were too dry when put in they should be well wet. He claimed that straw might be utilized in the silo by mixing with the corn, if as much water was put on the straw as it would absorb.

Creaseus (2.024) will make his bow to the 1902 public at Indianapolis, Ind.

eats mutton and lamb.

But the saddest feature of the market has been the large number of inferior sheep and lambs, sent in only partially fattened, and sold at about two-thirds, one-half, and even one-third of the top price. This is not as frequent now as it was in November and December, but even now "culls" are sold at about half the rates of good to choice sheep and lambs. They certainly cannot show much profit to the breeder or the feeder. The average price is low enough, yet we do not doubt that many have sold both sheep and swine that were not half finished, and then sold the corn that they should have eaten, while, if the corn had been properly fed to the animals, they would have brought more money than the two brought when sold separately.

The brood sow that has but lately weaned a litter of pigs and is in condition to produce another litter three months later can hardly be called a handsome animal, and those who have formed their ideas of beauty by those that they have seen in the show ring or in the cuts sent out by advertisers, would be apt to exclaim because she was not better rounded out. But the experienced breeder who notices the length and depth of frame, the breadth of the shoulders and hams, and can see the marks characteristic of the breed, will not be scared by a little thinness of flank and prominence of backbone. Perhaps when we used to breed pigs we erred on the side of keeping the sow too fat by learning the pigs to eat at a trough before they were weaned, and thus preventing them from pulling her down as were the sows that we sometimes saw in other yards, but we thought and still think that there was a medium between too fat and too lean, and if they were not too lean when the pigs were weaned, they would not need as much to bring them to condition before farrowing again, and the pigs would be stronger and grow fatter after she farrowed. At any rate, we never had fault found with the pigs we had to sell, and often had those who were trying to fatten their own pork say they could see no choice in the litter, excepting as to sex.

The gain in weight of pigs at different stages of their growth may be made a little misleading if it is expressed in percentages, and no record is kept of the amount of food they use to make that growth and the character of the growth. The Wisconsin Experiment Station kept a record of the growth of twelve litters of pigs from birth. In the first week they increased their weight 76 per cent., the second week 59 per cent., third week 40 per cent., fourth week 28 per cent., fifth week 25 per cent., and in the eighth week only 16 per cent. Another table we find in the Drovers' Journal says that pigs weighing 78 pounds gained 7 per cent. in one week, which is nearly 53 pounds each; weighing 128 pounds they gained 6 per cent. or 7.68 pounds;

Agricultural.

The Usefulness and Good Qualities of the Inferior Animals.

The usefulness of many of the animals by which we are surrounded is a powerful argument in favor of their protection from needless cruelty, if not of the right to kind and good usage. All are far more independent of man than he is of them. They want not his aid to provide themselves with shelter, with clothing and with food. On the contrary, proud as he is of his fancied superiority, and, presuming on that, too often treating them with contumely and cruelty, were it not for them few of his luxuries would remain. Nay, even the very essentials of life would be withdrawn, and he would be reduced to worse than the debasement of the savage. He would perish by hunger, or cold, or violence.

In our country, supposing that the horse were no longer our slave, what would become of our agriculture, our commerce, our pleasures? Let us look around and see how many of the objects of our national pride, how many of the comforts of our every-day life, would have been wanting if he had not worked for us. Our dress! We owe the greater part of it to the sheep, the hare and the rabbit, while at the same time they contribute that nutriment which prolongs our existence. There is no domesticated animal, quadruped or fowl to which we do not owe something, while they who live in the farthest parts of the earth, and even the inhabitants of the great deep, supply us with many a luxury, as well as some of the necessities of life.

It is not enough that we take from each which ministers to our wants. That countless millions of beings yearly perish in order that we may live. Shall we add to this unnecessary and unprovoked cruelty? Shall we endeavor to devise other means of profit or of pleasure, wring from the hard efforts, the merciless tasks, the unspeakable agonies of a wretched, afflicted and prematurely exhausted and ruined multitude of beings? Shall we, in order to gratify some foolish caprice of the moment, urge our willing or our unwilling servants, by the whip and by the goad, to labor far beyond their strength? Every heart that is not completely callous protests against such cruel deeds; every being endowed with humanity deplores them, and he on whom the future fate of all will depend has declared that to the merciful alone shall mercy be finally shown.

Again, let us look around and see what kind of a world it is that we inhabit. Countless myriads of beings are continually appearing on and departing from the stage of life. To each is allotted the joyous transports of youth, the serious yet pleasing cares of mature life, and then, ere he can long be the victim of disease, ere he can feel the inconvenience and pains of decrepitude, he suddenly disappears. He has, generally speaking, sufficient foresight of danger to protect himself until he has enjoyed the most pleasurable portion of existence, and discharged those duties for which he was created, and then he is taken from the evil to come. His end is a violent one, but it is sudden and unaccompanied by the lingering pains and recollections and fears by which old age, or what is termed a natural death, is accompanied. In his own department—forming his portion of the "stupendous whole"—each one is happy. If the time comes when he is suddenly swept away, it is because the hey-day of his life is over, and he is making way for others to go through those joyous stages of existence which he has passed.

"Well," says the cruel man, "I but destroy that which would otherwise soon perish. I am but acting on the law of nature. This and the other animal dies that I may live."

The right of man to destroy animal life for his own support, and even for his own convenience, we have not for a moment disputed. It is the senseless destruction of it to which we object. It is murder without any object but to gratify the caprice of the moment. It is considering the animals around us as mere machines contrived for our use. It is the ruling of them by threats and by terror. It is prematurely exhausting their powers, and then consigning them to drag out the remainder of their existence under a needier, and therefore more unreasonable task-master. It is against this that we enter our protest, one of barbarity like which nature affords no parallel.

I will refer to the animals by which man is surrounded, and whom he has the most frequent opportunity of torturing. I would speak of the beautiful adaptation of each to the precise situation which he occupies. There are common points among them. Each has a heart to circulate the blood through the veins, and lungs to purify it, and fit it for the purpose of life. Each has a brain and nerves of various systems connected with the intellect of the animal, or with the general functions of life, and every one is admirably adapted to the situation in which he is placed, and the peculiar destiny he has to fulfill.

The small stomach of the horse is so contrived that there shall be no weight, no body of food pressing against the lungs and impeding respiration and interfering with speed. The singular stomach of the omnivorous swine, the curiously complicated ones of cattle and sheep are fitted to extract every portion of nutriment from the ingesta, and enable the animals to which they belong, and especially the cattle, to supply us plentifully with food, both while they are living and after they are destroyed.

The disposition and habits of the different domesticated animals, the spirit and courage of the horse, the patient endurance of the ox, the intelligence and fidelity of the dog, these are subjects which will pleasantly and profitably employ our study and excite our attachment to the animal, and our admiration of the skill displayed in the structure of each.

Some will do object that after all we can say it is but a machine, you must operate upon him by means of his feelings, and you can govern him by coercion alone. There is a reluctance, not only in the cruel person, but in many who are well disposed to the cause of humanity, to admit that the inferior animals have the faculty of reasoning. "It is," say they, "destroying the distinguishing prerogative of human nature and breaking down the barrier which separates us from the inferior creation."

Let us calmly consider this point. The infant comes into the world with no intuitive knowledge of the objects by which he is surrounded, although with a capacity for endless improvement. By degrees he begins to take notice of the passing scene. An impression is made on the fibres of certain nerves. Rays from a thousand objects fall upon the retina; vibrations of the air strike upon the drum of the ear, or the fingers rest upon objects of a certain form and character and substance. These impressions, by means of various nervous filaments, are conveyed to the brain, the common storehouse of them all, and then by some wondrous power, some spirit-

ual agency too sacred for us to descend upon here, some original divine inspiration, that by which man first became a living soul, these impressions are received and registered and combined and stored up. Their connections are traced, their consequences appreciated, and from these processes result the measure and the character of our knowledge, or, in other words, our intellectual and our moral acquirements.

Whatever may be said of the presiding intellectual or spiritual power in the human being and the brute, the same nervous system is found in both, and all cruel experiments being avoided there is not, there cannot be, a more interesting subject than the gradual development of the nervous system through the various tribes of living beings.

On account of the situations in which they are placed, and the services which they are designed to render man, the organs of sense are far more powerful in the inferior creatures than in the human being. The nerve of smell has much greater comparative bulk in the quadruped than in man, and in proportion to the development of this nerve is the acuteness of the scent. There is a simple and satisfactory reason for this. The sense of smell is in man connected only with pleasure; in the inferior being it is essential to life. It is that by which the animal is directed to wholesome food, and to his own peculiar nutriment amidst the innumerable plants that spring from the earth.

The acute scent of the brute is likewise destined to be serviceable to man. We have often heard of the horrible use made of the sense of the bloodhound in the extirpation of the unhappy natives of some of the West Indian Islands. One pleasing story, however, amidst many a horrible one, can be related of these animals. A planter had fixed his residence at the foot of the Blue Mountains, in the back settlements of America. One day the youngest of his family, a child about four years old, disappeared. The father became alarmed, explored the woods in every direction, but without success. On the following day the search was renewed, during which a native Indian happened to pass, accompanied by his dog, one of the true bloodhound breed. Being informed of the distress of the planter he requested that the shoes and stockings last worn by the child be brought to him. He made the dog smell them and patted him. The intelligent animal seemed to comprehend all about it, for he immediately began to sniff about.

The Indian and his dog plunged into the wood, and they had not been there long before the dog began to bay. He thought that he had hit upon the scent, and, presently being assured of it, he uttered a louder and more expressive note, and darted off at full speed into the forest. The Indian followed, and after considerable time met his dog bounding back, his countenance beaming with animation. The hound turned again into the wood, his master being not far behind, and they found the child lying at the foot of a tree, fatigued and exhausted, but otherwise unhurt.

In another case the acuteness of scent of a far more intelligent and useful dog, the collie or Scotch sheepdog, as somewhat awkwardly employed. A young man deluded into becoming a sheep stealer selected some sheep from the flock of a former master, and set off with them for the nearest town. He had not quite left the farm when his conscience smote him, and he quitted the sheep and let them go again to the hill. He called off his dog and mounting his pony rode away.

After proceeding about three miles, he thought he heard something behind him, and, looking round, he saw his dog driving the stolen sheep at a furious rate, in order to keep up with his master. He was exceedingly troubled, for the sheep, having come so far from home, he dreaded that there would be a pursuit. He beat the dog for the uncalculated interference, and rode off a second time, taking the collie with him. He had not ridden more than a mile before he perceived that his assistant was given him the slip, and suspecting for what purpose, he was sadly alarmed as well as chagrined. He resolved to abandon the animal to himself, and took a road across the country which he was sure his dog had never traversed. He pursued a circuitous route through some land, and at length arrived at a gate which he opened and shut behind him, and half a mile further on he called at a farmhouse and breakfasted. As he was about to start again a person told him that he need not hurry himself, for his dog had got the sheep safe enough down at the crooked gate. After this it was impossible for the poor fellow to get rid of them, so he drove them on and sold them, and the transaction cost him his life. The dog, for the last four or five miles that he brought the sheep, could have had no other guide to the road his master had gone than the smell of his pony's feet.

The sense of sight is far stronger in the inferior animals than in man. It is used to be thought that birds of prey scented their food at a distance. A naturalist concealed a quantity of their favorite meat from some of these birds. It was in the highest state of putrefaction, but they were not in the slightest degree attracted by the odor. When, however, it was fairly exposed to view, troops of birds, that before this had been too far away for human sight to detect them, quickly gathered round and devoured the meat. It is by means of the sense of sight that the carrier pigeon performs with such unerring precision his long and rapid flight, but at night, or when the atmosphere is much obscured, he either rests or becomes bewildered.

Spring Medicine

There is no other season when good medicine is so much needed as in the Spring.

The blood is impure, weak and impoverished—a condition indicated by pimples and other eruptions on the face and body, by deficient vitality, loss of appetite, lack of strength, and want of animation.

Hood's Sarsaparilla and Pills

Make the blood pure, vigorous and rich, create appetite, give vitality, strength and animation, and cure all eruptions. Have the whole family begin to take them today.

"Hood's Sarsaparilla has been used in our family for some time, and always with good results. Last spring I was all run down and got a bottle of it, and as usual received great benefit." Miss BEULAH BOYCE, Stowe, Vt.

Hood's Sarsaparilla promises to cure and keep the promise.



MERINO RAMS.

The hearing of most animals is far more acute than that of the human being. The cry of the hounds will be recognized by the horse and his ears will be erect and he will be all spirit and impatience long before the rider is conscious of the least sound. The nightingale and many a bird of song is often plainly answering to the note of his rival when that rival is completely out of hearing.

The superior acuteness of his senses prepares the animal for his own personal safety and for our service. In the possession of the means of knowledge, but these confined within certain and very limited bounds, the brutes are our superiors. We have not, however, forgotten the storehouse where all these materials are hoarded up. We have not forgotten that portion of the frame—the brain—where the spirit of intelligence has established its peculiar abode. It exists in the brute. The connection between it and every organ of sense is as evident as in the man, but, as we might suppose, considering the relation and the destiny of the two classes of beings, it is sadly shorn of its proportions. Compared with the whole bulk of the body the brain of the ox is not one-twenty-sixth part of the size of that of the human being, the brain of the sheep one-twenty-fifth, that of the horse one-fourteenth, and that of the dog varying from one-tenth to one-fifth. It is curious that while we are calculating the relative bulk of the brain we are also recording the comparative intelligence of these animals. The ox stands the lowest among our domesticated quadrupeds, and the dog beyond comparison the highest.

Still, we are not doing justice to the subject. Observation and experiment are fast leading to the conclusion that it is one particular part of the brain that is the peculiar seat of intelligence, the external, circuitous or cuticular part. To this portion fibres may be traced from all the organs of sense, and from it to every part of the frame. Thither the intelligence is communicated and thence the commands are received.

That portion, comparing the bulk of the different brains, is far more abundant in the human being than in any of the inferior animals. We are establishing no rivalry. We presume not to hint, for it is wisely hidden from us, at any similarity or difference in the development of intellectual power, but that which we are enabled to trace is in perfect harmony with the situation and duties, and probably the prospects of the two classes of beings.

The brute, each in his order, was made for one little compartment only of the boundless plan of Providence. There, indeed, he is perfect. Our superior skill could make no improvement in the structure or economy of the least of them. But he has not faculties or powers to fit him for any other situation than that in which he is placed. The horse and the dog, they are noble animals, but displace them and they would be comparatively useless. Man was made, as we have admitted at the commencement of this essay, the ruler over a portion, at least, of the world of the Almighty. He sways the destinies of many of the animals; he can comprehend and admire the aim and object of the creation of others, but he can also extend his views to other worlds. He can prepare himself for a state of endless existence and of ever-increasing knowledge and happiness. We are not forgetting the boundaries which limit the existence and the worth of the two, but for the purposes of our argument, and in order to encourage a more kindly feeling toward the inferior creation, we are endeavoring to show that the difference between them in one of the most essential of all points is in degree and not in kind.

Their very inferiority fits them for the task that is required of them and recommends to our benevolence. The acuteness of their senses and the bulk of the nerves which give motion and vigor to every limb qualify them for our service, and the service which they render deserves our gratitude. But were proportionate intellect added to their strength, were they enabled to estimate their relative situation and rights and power, could they become conscious of their strength and the objects that might be affected by it, they would burst their bonds, and man would in his turn be the victim and the slave.

What are the principal steps by which knowledge is acquired. There should be consciousness and a due consideration of the impression, whatever it may be, that is conveyed to the mind. This is the first and fundamental power or exercise of intelligence. If the impression, however vivid, is suffered to pass quickly away, vanishing like the baseless fabric of a vision, allowing no rock behind; if the mind be not abstracted from other things and bent for awhile on the subject before it, nothing of sterling value will ever be attained.

It is the faculty of attention which distinguishes the promising youth from him of whom no good hope can be formed, and the scientific man from the superficial and ignorant one. The terrier with every faculty absorbed in his eager watching, follows like the baseless fabric of a vision, allowing no rock behind; if the mind be not abstracted from other things and bent for awhile on the subject before it, nothing of sterling value will ever be attained.

The attention having been sufficiently

directed to a certain object, in order to acquire a clear and correct notion of it, what becomes of the impression made on the mind? Is it transient and evanescent, or is it stored up for future reflection and use? The latter is the office of memory, and it is as important as that of attention. The breaking of the horse and the training of the dog afford instances of this. Many a colt or dog seems to comprehend almost by intuition the meaning of the breaker, but with spirits ever alive the impression is evanescent, and it requires the frequent hint of the voice, and sometimes of the whip, to impress the lesson desired.

There are others, again, that from actual stupidity or obstinacy cannot or will not comprehend what is required of them until, by frequent and painful repetitions of the lesson, it is at length understood, and then it becomes a part and portion of the animal during life. The pointer, transferred from the field to the parlor, spends possibly a year or two in inactivity, and then, perchance, is taken once more to the scene of his former labors and pleasures. In the joy of his heart he is a little wild at first, but he soon settles down to his work and performs it as beautifully and as staunchly as in the days of his youth.

The story of the lion in whose den a runaway slave found refuge, and endeavored himself to the monarch of the desert by plucking a rankling thorn from his foot, never failed to make a deep impression on the schoolboy. Years had passed over them ere these friends met again, and then the slave had been taken and condemned to be destroyed by a wild beast, and this very lion, who had been entrapped by the hunters, and was now half starved for the purpose, was doomed to be his executioner. The cage was opened and with mane erect and fearful roar he darted towards his victim. But ere he had half traversed the arena he slackened his pace and creeping towards the man looked wistfully in his face and licked his feet. They were the companions of the desert and the noble beast had not forgotten his benefactor!

The horse never forgets a road he has once traveled. Should years pass away and his next journey be in the dusk or in the dark, the driver has nothing to do but let the animal have his own way and he will safely reach the destined spot.

A friend assured me that he once journeyed thirty miles from home with a young horse that he had bred, and neither he nor the horse had ever before seen the village to which he was bound. Two years passed over and he had occasion to repeat the same journey. No one drove the horse but he himself, and he was perfectly assured that the animal had not since been in that direction. A mile or two before he reached his journey's end he was quite benighted. It grew very dark, and he could scarcely see his horse's head. The rain began to come. "Well," said he, "here I am, lost, absolutely lost. I know not nor can I see an inch of the road. I have heard much of the memory of the horse. It is my only hope now, so there, go on," and he sat back with the reins in his lap. In half an hour he was safe at his friend's gate.

Connected with memory is association of ideas, i. e., when the occurrence of a certain event brings to our minds a whole train of thoughts, and one link being obtained, the entire chain of reasoning occurs. This is evident and powerful in the quadruped. The pointer will be quiet enough while his master has on his usual apparel. Perhaps he will scarcely wish to accompany him abroad, but the moment he sees the shooting jacket, he is all ecstasy, because he associates with it the recollection of many a day's sport, and if he suspects that he may possibly be left behind, he will steal out and anxiously await the arrival of his master on the road which he usually takes. There is not a petted dog who does not associate an excursion with the putting on of the hat or boots, and good dogs do not take that their owner shall not go without him.

No one can doubt the existence of imagination in the brute. We perceive it in his dreams. He runs, he hunts, he fights while the external senses are asleep. When the sportsman is preparing for his excursion what is it but the anticipation of the pleasures of the field that animates his dog and produces the most boisterous ebullitions of joy? When the hunter starts at a distant cry of the hounds, every moment and every attitude telling how eager he is to break away, what is this but the vivid recollection of past and the anticipation of future pleasure?

A gentleman lends a stanch old pointer to a friend, a miserable shot. One covey after another is found, but not a bird is bagged, not even a feather is disturbed. The dog bears with this for some time, and then all at once he stops, he utters some thing between a bark and a growl, it is an expression of disappointment and of content.

HOOD FARM

Garget Cure

In garget the udder becomes inflamed, hot, red and painful, and the milk seems thick, stringy, bloody or watery.

A tablespoonful of Hood Farm Garget Cure mixed with damp feed two or three times a day will cure any ordinary case.

"One of my cows had bloody garget and I fed her Hood Farm Garget Cure, night and morning for six days, after which the milk was all right." A. E. LOOMIS, North Woburn, Vt.

Prices, \$1 and \$2.50. Sent by any railroad express point in the United States, \$1.25 and \$2.75. Large holds four times dollar size.

Hood Farm Salve—especially prepared to be used in connection with our Garget Cure, for cracked teats, sores, bruises, &c. Sent for treatise on garget and its causes. Mention this paper.

C. I. HOOD CO., Lowell, Mass.

tempt. He gallops home as fast as his legs will carry him, and nothing will persuade him to accompany that person again.

But we are told that the brute is the slave of instinct alone. As for the term instinct I never could affix a definite meaning to it. It would signify the word propensity, which I can understand, and which implies in it everything that the defender of instinct can properly to feed and to feed in a pabular way, suited to his species and character and destiny, the young quadruped or the biped. There is something grateful to the little one in the odor of that which is to be for a certain time his food, and he has a natural propensity to seek it out and is guided by this odor towards the source of it. This is the intellect, perfect in its kind, with which the Great Spirit has endowed the various families of his creatures. No being in any other compartment, and however superior among the innumerable orders of animals, can compete with the lowest and meanest on his own ground, and with reference to his own peculiar interest. What nice hand, with every complement and means of art, could make a bird's nest?

This and this alone is the spirit of intelligence for which we contend. The horse, with all his noble faculties and powers, and his inclinations, is perfect in the situation in which he is placed. Were his intelligence greater he might possibly inquire into the right by which he held the power that we exert over him. Were his courage and spirit greater he might rebel against our cruelties. Were his muscular powers considerably increased he might bid defiance to our attempts to subjugate him. But as our servant he is full of the intelligence and spirit and strength which we require, and none of us in our best moments, and they are moments that should often occur to a great many, can help admiring and loving him. He is too perfect and too good to be made the victim of our cruelty.

The excellent qualities which he possesses, the fire and spirit of his temperament, and yet his general docility, the agility and yet the safety of every movement, his courage and yet his passive forbearance, and above all, his indispensable utility, should make him the object, not of our savage passions, but of our admiration and gratitude, and if custom had not so sorely known, and dignified the lion with the title of "King of Beasts," reason would have bestowed it upon the horse.

CHARLES R. WOOD, V. S.

Butter Market.

The market is easier on fresh-made creamery in view of lower rates in New York and Western markets, and larger receipts, and while most of them ask 28 cents for best Northern and Western, many would not let a buyer leave if he offered 27 cents, and some could be bought at 27 cents. Firsts are nominally 26 to 27 cents, but many sales are made a cent lower. There is a small supply of the lower grades, and they are in demand. June creamery in storage sells at 22 to 24 cents, and 25 cents was bid for choice lots. Eastern creamery, quoted from 24 to 27 cents, but, doubtless, if any sells above 27 cents. Dairy extra is in small supply and selling well at 24 to 25 cents, firsts at 22 to 23 cents and seconds at 20 to 21 cents. Renovated butter has gone higher, and while sales have been made at 22 to 24 cents, orders for best fresh made cannot be placed at less than 25 cents, and common to good at 20 to 21 cents. Imitation creamery nominally 18 to 22 cents, and ladies 17 to 20 cents, but it is not easy to find any lower than 20 cents in any grade. Boxes and prints plenty, and are held at same rates as tubs, extra Northern creamery 28 cents, extra dairy 25 cents, common to good 20 to 24 cents. No buying for cold storage yet, and jobbers asking 2 to 3 cents above our quotations.

The receipts of butter at Boston for the week ending March 22 were 11,220 tubs and 18,912 boxes, a total weight of 538,654 pounds, including 34,851 pounds in transit for export, and with the latter deducted, the net total was 503,803 pounds, against 519,130 pounds the previous week and 819,545 pounds corresponding week last year.

The exports of butter from Boston for the week were 31,400 pounds, against 222,029 pounds corresponding week last year. From New York the exports were only 180 packages.

The Quincy Market Cold Storage Company reports the stock of butter this week at 12,964 tubs, against 17,400 tubs same time last year. The Eastern Company reports a stock of 987 tubs, and with these holdings added, the total stock is 13,953 tubs, against 20,742 tubs a year ago, a decrease as compared with last year of 6789 tubs. The reduction last week was 6781 tubs.

Boston Fish Market.

The demand for fresh fish is enough to keep both wholesale and retail dealers busy, but there is a good supply, and prices generally are a little easier than last week. Market cod sold at 23 to 24 cents, all large at 23 cents, and good steak cod at 41 cents. Haddock is lower at 13 to 23 cents, as to size, and hake at 5 cents for large and 3 cents for small. Pollock are 4 cents, flounders 3 cents and cusk 2 cents. Frozen mackerel nearly gone, but demand light at 16 cents for large and 11 cents for small. Spanish mackerel at 16 cents a pound, pompano 15 cents, snappers 11 cents and sheepshead higher at 8 cents. Frozen bluefish 10 cents and white fish the same. Lake trout are 8 cents and sea trout only 5 cents. Halibut in small supply, white at 12 cents, gray or chicken 9 cents. Shad higher than last week, buck at 45 cents and roe at \$1.15, with shad roes at 75 cents a pair and haddock roes 8 cents a pound. Yellow perch are 6 cents and white perch 14 cents a pound, with good pickerel at 12 cents. Fresh Eastern salmon sell at \$1.25 a pound and frozen Western at 8 cents. Frozen herrings at 25 cents a pound. Eels and fresh tongue 9 cents, with cheeks at 8 cents. Frog's legs \$1.10 a dozen, and shrimp \$1 a gallon. Clams steady at 50 cents a gallon, and \$2.50 to \$3 a barrel in the

shell. Lobsters higher at 19 cents alive and 23 cents boiled. Oysters steady in good demand at \$1.15 for ordinary Norfolk, \$1.40 for selected and fresh-opened Stanfords, \$1.50 for Providence rivers.

Literature.

Mary Devereux, author of "Up and Down the Sands of Gold," is spending the winter in Boston, nearer the scene of her novels, her home being in Cleveland, Ohio. "Up and Down the Sands of Gold," published last fall, has had a steady sale, and her previous book, "From Kingdom to Colony," is still in demand at bookstores. She has already written another novel, which her publishers, Little, Brown & Co., of Boston, expect to bring out later in the year.

There is plenty of whimsical humor, the lightest satire and "blue sky philosophy" in "Naked Truths and Veiled Allusions" by Mrs. N. T. Antrim. The author's cleverness and psychological insight into existing conditions; her spirited feminist and quaint dissections of social problems, have produced a volume that even the most jaded reader can enjoy. This book of many surprises, witty and brilliant from dainty title page to epilogue, is largely an over to bits of wisdom regarding the man-and-woman side of things. The noted truths on these unconventional pages are neither whitened nor rouged, yet the matter of their telling touches sleeves with elegance. Published by Henry Altemus Company, Philadelphia.

"Dorothy South," by George Cary Eggleston, author of "Carolina Cavalcade," has just been published by Lothrop Publishing Company, Boston.

Mary Catherine Crowley, author of "A Heroine of the Strait," an enthusiastic student of ecclesiastical architecture, and she has addressed the Catholic Study Club of Detroit recently, giving reminiscences of English cathedral towns. Miss Crowley has had many invitations to address literary organizations since the publication of "A Daughter of New France," but she declines a large portion of her time to writing, which in her case means previous exhaustive historical research. Her new book, "A Heroine of the Strait," is announced for publication by Little, Brown & Co., Boston, early in April.

A new book of great interest is the edition edited by Guy Lowell, entitled "American Gardens," containing over two hundred charming illustrations from photographs, together with plans, showing sixty-one of the finest American gardens, old and new. The volume is published by Bates & Guild Co., 42 Chaucery street, Boston.

"Bird Life" is a new volume. John Burroughs says: "Take the first step in ornithology and you are ticketed for the whole voyage. What a new interest the woods have. There is news in every bush." To those who have really embarked, "Bird Life" will be indispensable. The author in his introductory chapters says: "If you would really know birds, you must study them during nesting time. At this season they develop habits you will be surprised to learn they possess. The humble owner of some insignificant call note now fills the role of the skilled musician. The graceful, leisurely marsh hawk given vent to his feelings in a series of aerial somersaults over the meadows, the sedate, dignified woodcock tries to express his emotions by means of spiral evolutions, which carry him far above his usual haunts; the night hawk dives earthward with needless recklessness; in fact, birds seem inspired by the joy of the season, and all the brightness of a May morning is reflected in their voices and actions." Also: "But birds will appeal to us most strongly through their songs. When your ears are attuned to the music of birds, your world will be transformed. Birds' songs are the most eloquent of nature's voices; the gay carol of the grosbeak in the morning, the dreamy, mid-day call of the pewee, the vespers hymn of the thrush, the evening dirge in the springtime, the farewell of the bluebird in the fall. Now clearly each one expresses the sentiments of the hour or the season." In the pages devoted to humming birds, Mr. Chapman says: "Under any circumstances a humming bird's nest excites admiration. But if you would appreciate its fairy-like beauty, find one where the birds have placed it, probably on the horizontal limb of a birch. Doubtless it will be occupied by the female, for it seems that the male takes little or no part in family affairs after incubation begins. As far as known all humming-birds lay two white eggs, flat, pearly ellipses, that after ten days incubation develop into a tangle of tiny dark limbs and bodies, which no one would think of calling birds, much less 'winged gems.'"

The quotations give some idea of the charming way in which "Bird Life" is written. It is easily seen Mr. Chapman is very much in love with his subject, and exceedingly well informed on it. Blessed is the man or woman who has an outdoor interest, whether it be birds, or flowers, or trees, or a garden, or boats, or golf, or tennis, or just outdoors. Of these enthusiasts it may be said, as Mr. Chapman says of the naturalists, "Here we have the secret of youth in age. Their hearts are young, the earth is fair; plants still bloom and birds sing for them. There is no idle waiting here, the days are all too short. What inspiration there is in their enthusiasm!" [Published by D. Appleton & Co., New York City.]

"Talks on Writing English," an amplification of Professor Bates' last Lowell course, is rich in good literary counsel and common-sense criticism, while the book is at all times clear, graceful and attractive. The book takes up many of the most delicate matters of composition, and would prove of inestimable value to the young and ambitious writer. Mr. Bates is, of course, well fitted to speak on the matter of English. As a teacher and as an author, he has succeeded in literature. What a joy in friendly fashion to the young and old literary honors is therefore to be highly noted. "He is not one who believes that literature should be taken up in a haphazard manner, but with definite end in view. He believes that the author should earn his name whether it be most anxious to get some for the substantial reward of a student bank account. This book is one of the few that the literary student cannot afford to be without." [Published by Houghton, Mifflin & Co., Boston.]

The president of the Texas Gardeners' Association has sold to a firm in New York a bushels of Texas red ripe-proof seed, and twenty years experience he has made a sale before where the cuts were desired to Europe for seed purposes.

Shipments of citrus fruits from southern California are 1265 cars behind the figures of the time last year, and the new crop is estimated to be short. The total shipments now against the 1900 cars. Last year's shipment was 24,000 cars. The total this season is figured at between 15,000 and 20,000 cars.

Poultry.

Practical Poultry Points.

The Rhode Island Experiment Station in a recent report tells how they feed their in-door chickens in the brooder. In winter they need something which will come near the small seeds, insects and grass which the chickens find in the summer. Nothing has been found that so well takes the place of the tender blades of grass as lettuce, to be placed where they can pick it, and they eat it readily. For the seeds they find cracked corn, scraps and cracked wheat sifted so as to break out the meal and the coarse pieces, and substitute, though millet seed, broken corn rolled oats and other feeds of that character were eaten readily and well digested. As meat for very young chickens, sterilized eggs from the incubator may be used hard and chopped or ground fine, and mixed with bran until the mess was palatable. As they grew older meat scraps were placed in the place of the egg, and were mixed with the grain ration and fed upon the floor of the brooder.

The mixture which gave good results consisted of four parts cracked oats, one of fine cracked wheat, two of rolled oats, one-half of broken rice and two parts of fine scraps. For the first week scraps were left out, and one part of millet seed was added. Hatched eggs, three for fifty chickens, were used the first week. After they were six weeks old and up to ten weeks the mixture was made four parts cracked corn, two parts fine cracked corn, one part rolled oats, one-half part of millet and same of broken rice, one of grit, and two of scraps. To feed the meat scraps they added them to the grain and made it into a mash with boiling water, and covered it up until well steamed. This seemed to hasten the growth of the chickens.

Chickens kept on the colony system had for grain three parts wheat and four parts corn, and three times a week a mash of equal parts of ground corn, ground oats and shorts. After they were ten weeks old this mash was given daily. While it seemed necessary to feed the younger chickens often, those ten days old were fed mash in the morning, green food at noon, and the dry grains at night. If fed often they seemed to lose their appetite, and had no desire to eat.

It is not always good policy to select the largest eggs for hatching, and usually it is bad policy. The egg of medium size will bring as strong and vigorous a chicken as the large egg, and usually one that will grow faster and mature earlier. The active hen that is always scratching and foraging for food is always the one most productive of eggs. It is because she is producing eggs that she needs more food. She seldom lays a very large egg, but usually one of medium size. This productive ability, as well as her propensity to hustle for a living, she will transmit to her chickens, especially if mated to a male that inherits the same traits. The sluggish hen, too lazy to eat only when the food is put in the trough, that will not scratch up a worm, or chase after a grasshopper, will be apt to get too fat, lay about two eggs a week at her best, and while her eggs may be larger, they are more likely to be infertile, and she is poor stock to breed from, because if any chickens hatch they will lack that energy and vital power which would enable them to grow rapidly, and which makes the pullets lay early and often.

Swift & Co., who do the largest business in poultry and eggs of any parties in the world, say that around St. Joseph, Mo., where is one of their plants, the great need is poultry of better breeds, given better attention and better feed, and more interest in the business in certain sections. Some sections send lots of poultry. From one short line of railroad near there they received in a few days 140,000 pounds of turkeys, paying about \$10.00 to the farmers. From another road running through as good a farming section they received none. Much of the stock received is not suitable for the first-class trade. It does not bring the price when shipped East that Ohio, New Jersey or even Indiana stock will bring. They have been obliged to establish a feeding or finishing plant at their place, to get stock good enough to suit those who will pay the highest prices.

A Canadian paper republishes an article from a clergyman in a Gloucestershire (England) paper, which advocates the putting of the egg each day as produced, and if possible before it is fairly dry, in a solution of water glass, in which it shall be kept until taken out for use. The writer claims that by this process they are equally as good and well flavored months afterward as when fresh laid, as it is the drying out through the porous shell that causes the first change to what we call being stale, or not strictly fresh, and if this change has once begun it can be retarded, but not prevented, by cold, dry storage, and when taken from the latter the change will be very rapid, while if fresh when put in the water glass it will remain so as long after it is taken out as it egg fresh laid the same day. We do not vouch for the correctness of the statement, but the fact that fruits, fish and meats that have reached the verge of decay before put in cold storage, even those that are kept at or below the freezing point, decay very rapidly as soon as the thawing process has begun, gives some probability to the idea, and it should be thoroughly tested, not only by the commercial packers, but by poultry keepers who have a surplus of eggs at one season, and must buy for family use a few months later.

Marketmen say that a young Leghorn, one of three or four months old is as tender and juicy and as well-flavored as a Brahma or Wyandotte of the same age, but cannot be sold at the same price, because the growth of comb and spurs lead customers to think it is much older than it is. With the latter part of the statement we agree, but not with the first part. The greater activity of the Leghorns has a tendency to toughen the bones, and if not kept away from the pullets, as much as an old rooster at four months, or the Brahma or Rock at ten months, or the Wyandotte at seven to eight months old. This is an important consideration for those who grow poultry for the market. The only profitable market for Leghorn chickens seems to be where sold as what are called "squab-broilers," at about three-quarters of a pound weight, while there are people who will pay six or eight cents a pair for them. Then there is a really a plump little bird, but unless very highly fed they are apt to have a bluish skin which does not suit in Eastern markets, and we are not sure that they can be grown to that size, or that they look much better at that weight than do the Rocks or Wyandottes, under the same feeding. But every day they are kept after they weigh one pound each detracts from their value, while Rocks or Wyandottes as two to three-pound broilers or as large roasting chickens, or Brahmas and Langshans as six-pound

roasting sell readily at full prices. While we have not kept the Leghorns for many years, we see all classes in the market, and know how marketmen value them.

A farmer in Indiana has decided to try a new branch of poultry raising. For four years he has not allowed a gun to be fired on his farm four hundred acres. As a result the quail there have become so tame that they come to the barnyard and eat with the chickens, and when there appear to have lost all their wild nature, though they still are timid when approached in the field. He has raised one brood by setting the eggs under a hen and brought them up with the chickens, and they appear to be thoroughly domesticated. This season he intends to gather eggs from the fields, as well as from those he has on hand, and to hatch them in an incubator, keeping the females, and selling a part of the males, but hoping to have 1500 egg-producing quails in the spring of 1903, and to gradually increase the number if results are satisfactory. If the above report is correct, we wish him all the success he anticipates. The quail is one of our most useful birds as an insect destroyer, its only fault being its wildness, which usually keeps it away from our orchards and gardens. But we have noticed that since shooting was prohibited in Middlesex Falls, they have become much more abundant in that vicinity, and they can often be heard near the houses and highways. We would rather have a quail farm than a skunk farm, anyway.

Poultry and Game.

The receipts of fresh-killed poultry are light, but the trade is dull. Northern and Eastern chickens choice roasting 18 to 20 cents, broilers 20 to 25 cents, common to good 12 to 15 cents. Fowl are higher, choice at 14 cents, fair to good 12 to 13 cents. Pigeons choice \$1.25 to \$1.50 a dozen, common to good 75 cents to \$1.25. Squabs more plenty and lower at \$2 to \$2.50 a dozen. Western poultry nearly all frozen stock. Choice chickens 14 to 15 cents, common 12 to 13 cents. Broilers choice 16 to 17 cents, common 14 to 15 cents, fowl choice 12 to 13 cents, common 10 1/2 to 11 1/2 for frozen 11 to 12 cents for feed. Old roosters 8 cents. Large capons scarce at 16 to 17 cents, small and medium plenty at 12 to 15 cents. Ducks quiet at 12 to 14 cents and geese 10 to 12 cents. Turkeys are dull. A light supply of feed turkeys at 12 to 14 cents, but mostly too large to sell well. Frozen choice small 13 to 15 cents, large 15, mixed lots 15 to 15 1/2 cents. Live fowl in light supply and selling at 12 1/2 to 13 cents, roosters at 8 to 10 cents.

Game is now all in cold storage, no fresh killed coming. Canvasback ducks good to choice \$2 to \$2.50 a pair, Western mallards 75 cents and brand \$1 a pair. A few small shore ducks at 40 to 60 cents a pair. Venison and moose nearly all gone, with prices unchanged.

Poultry Food.

When spring comes the poultry food should be adapted to the season, and to do this economically and satisfactorily requires a little study and experience. The chickens have natural instincts which will make them select the proper food, but under the restricted conditions of life which they have to lead in the average poultry yard the intelligence of the keeper must make up for a certain lack. It is necessary to vary the spring diet as much as possible, making use of all manner of seeds and grains, grass, young sprouts and green shoots and an assortment of food in general. Bugs, worms, herbs and grasses are the most natural food for the poultry in the spring and summer, and we should make every effort to supply them with these. After a spring rain the earth worms which appear in great numbers can often be collected to make one or two good meals for the chickens. They should certainly be given the opportunity to have a good meal of worms as often as possible unless, their run is large enough to permit them to find worms in abundance. It is an excellent idea to lay down boards in the chicken yard and after they have been there for a week or two turn them over. The worms and bugs which will collect under old boards will furnish the chickens with delicious morsels of food to give zest to their spring appetite.

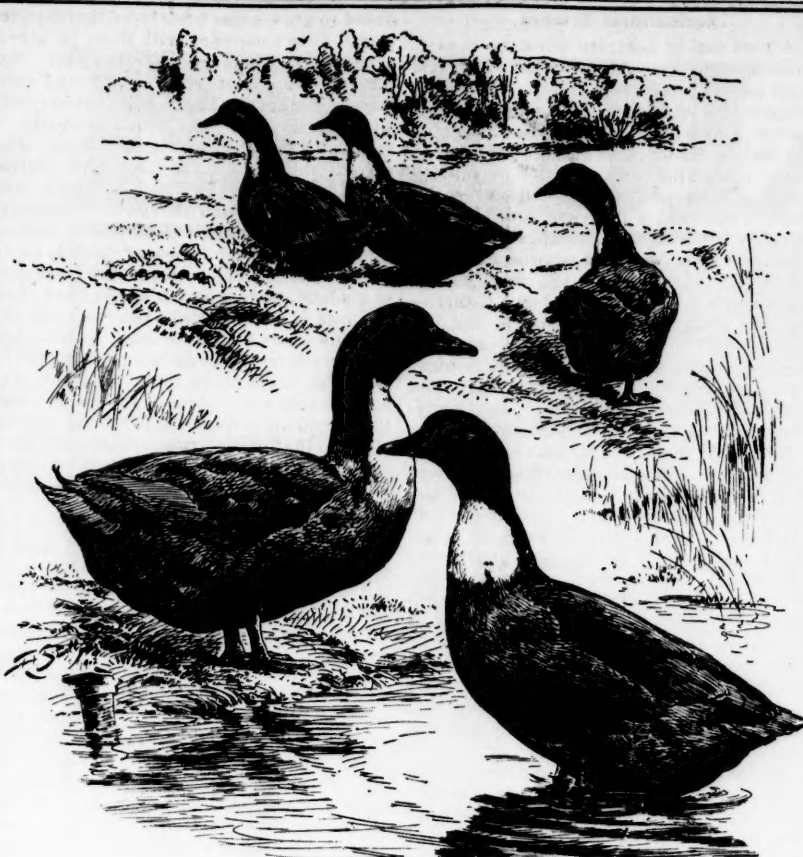
The young growing chicks should likewise have the right food supplied to them. Stale or sour food is dangerous to them, and should never be thrown in the yard or left there to decay. Clean up the feeding-place after each meal and see that the surroundings are sweet and clean. The feeding ground should be high and dry. Good solid wholesome food alone will make the chicks grow as they should and keep their systems from diseases. Hard-boiled eggs occasionally mashed fine and mixed with crushed shells should be fed them. Grit or sharp sand should be placed daily within their reach, and a soft food of ground oats and corn with a little middlings mixed with them. Hot food is not best for the young chicks, but warm food is all right. Cracked corn, wheat and rolled oats should be given to them when they are a little older. Above all they should have all they can eat of finely cut, fresh grass and vegetables fresh from the fields or garden. This green food is essential. ANNIE C. WEBSTER, Pennsylvania.

Horticultural.

Domestic and Foreign Fruit.

Apples are in fair supply, with quiet and steady demand. Receipts last week, 3991 barrels, against 5088 barrels for same week last year. Exports 1090 barrels, against 2140 barrels a year ago. This holds prices nearly steady. Spy and No. 1 Maine Baldwin \$4 to \$5, Western Gano \$4.25, Greening No. 1 \$3.75 to \$4.25, Western Ben Davis \$3.50 to \$4.25, Baldwin and Greening common \$3.25 to \$3.75, Talman Sweet \$2.50 to \$3.50, mixed varieties \$3 to \$4 and No. 2 all kinds from \$2.50 to \$3.25. Casp Cod cranberries in light supply, but small demand, fancy late common to good \$4 to \$5, crates \$2 to \$2.25 and Jersey boxes \$1.50 to \$1.75. Florida strawberries in fair supply and steady demand, choice 30 to 35 cents, fair to good 20 to 25 cents a box.

Florida oranges in light supply, but selling slowly as generally poor. Some selected counts bright at \$3 and Indian River bright \$3.50, good to choice bright \$2.75 to \$3, russet \$2.50 to \$2.75, and 96 counts \$1.75 to \$2.25, grape fruit, good to choice \$1 to \$1.50. No Jamaica oranges arrived \$6 to \$7.50. They are nominally \$5.50 to \$6 a barrel. California navel in light supply; only 4915 boxes came last week, against 23,449 boxes for same week last year; 96, 112 and 126 counts good to choice \$3 to \$3.25, 150, 176, 200 and 216 counts \$3.75 to \$4.50. Some only fair to good at \$2.75 to \$3.50 as to counts. Seedlings not really prime sell at \$3.50 to \$3.75,



FIRST PRIZE BLUE SWEDISH DUCKS. Owned by Exmoor Poultry Farm.

half boxes tangerines \$2.50 to \$3. Valencia cases regular \$5.50, large \$6 to \$6.50. California grape fruit good to choice \$3 to \$4.50. Lemons from \$2.25 for good up to \$3 for fancy. Messina and Palermo lemons fair \$2.50 a box, choice \$3, fancy \$3.25, all 300 counts. A cargo of Mediterranean oranges and lemons to arrive this week at the cheaper prices some. Malaga grapes are cleaning up at \$3.50 to \$6 a case. Smyrna figs steady 14 to 20 cents a pound. Dates lower at 3 1/2 to 4 cents. Florida pineapples, smooth Cayenne \$3 to \$3.50 a box. Bananas quiet \$1.50 to \$2.50 a stem, and coconuts \$2.50 to \$2.75 a bag, about 180 in a bag.

Vegetables in Boston Market.

People must eat, and a large part of them must have vegetables, but the high prices are leading many to eat less of them and take more bread as the cheaper food. As a result we find trade dull, except such as comes from hotels and restaurants, and prices are lower when the supply is at all nearly equal to demand. Old beets are scarce at \$1.40 a box, and new hot-house very good at \$1.50 to \$1.75 a dozen bunches. Carrots steady at 90 cents to \$1 a box, and parsnips plenty at 50 to 60 cents. Flat turnips vary from 35 to 50 cents a box, yellow 75 cents to \$1, a barrel and white French \$1.25. Onions bring \$4.25 to \$4.50 for large barrels, sound and firm, and \$1 to \$1.25 a box; some New York in 150-pound bags at \$3 to \$3.50, and Ohio small barrels at \$1.75 to \$2.25. Havana are \$2.60 to \$2.75 a crate. Leek in small supply, at 75 cents to \$1 a dozen bunches, shallots 20 to 25 cents a quart, and chives 50 cents a dozen. Radishes sell at 40 to 50 cents a dozen and salsify at \$1. Celery varies in quality and price, from \$5.50 to \$8 a long box. Artichokes are scarce at \$2 to \$2.50 a bushel, but French artichokes steady at \$3.50 a dozen. Cucumbers are coming better, good to fancy No. 1 from \$11 to \$16 per hundred, and very good No. 2 from \$6 to \$8. Peppers are \$2.50 to \$3 a carrier, and egg plant hard to find, nominally \$4 to \$5 a case. Southern tomatoes are higher at \$4 to \$4.25 a crate, but hot-house quiet at 20 to 25 cents a pound. Hubbard squash in only light supply at \$100 a ton, and marrow at \$30 to \$40. Southern summer at \$2 to \$2.50 a crate. Asparagus in light supply yet. Large bunches are \$8 to \$8.50 a dozen. Rhubarb is 8 to 10 cents a pound, and mushrooms 75 to 90 cents.

Native cabbages coming freely now at 50 cents to \$1 a barrel and Florida at \$2.50 to \$3 a barrel crate. Red cabbage \$1 to \$1.25 a box, cauliflower \$2.75 to \$3 a case. No sprouts offering. Norfolk kale 75 cents to \$1 a barrel at foot, jobbing 75 cents higher. Native spinach 85 cents to \$1 a box. Southern 50 to 65, or \$1.25 to \$1.75 a barrel. Lettuce in only moderate supply at \$1.25 to \$1.75 a long box. Beet greens 75 cents to \$1 a bushel, dandelions \$1, parsley \$1 to \$1.25. Endive, romaine and escarole, all at \$1.50 a dozen, and not really prime at that. Florida string beans, wax or green, at \$2.50 to \$3 a crate, and green peas the same for good California. Watercress 75 cents and mint 50 cents a dozen.

Potatoes are in good supply, with a quiet trade, but prices remain firm. Arrostoch Green Mountains 35 to 95 cents for extra, 90 cents for good. Hebron and Rose 90 cents, Dakota Red 85 cents, New Brunswick Rose 85 cents. But few foreign potatoes offering. Scotch, 168-pound sacks, \$2 to \$2.15, and Belgium \$1.90 to \$2.10. Sweet potatoes nearly all in poor condition, and sales at easy prices as demand is light. Some Vineland, cloth-head barrels, at \$4 to \$5. Jersey double-heads \$2.50 to \$3.50. North Carolina barrel crates \$2.25 to \$2.50. Some new Bermuda potatoes have been received and sold in jobbing lots at \$8 a barrel.

THE HAY TRADE.

The receipts of hay have been liberal at some of the markets, but not enough to make any serious drop in prices, we may say none on the best grades, and lower grades possibly a little weaker where they have begun to accumulate. There are indications that hay enough remains in the interior to satisfy all demands until the new crop comes in, although export demand remains good.

In New York the receipts were 13,000 tons, an increase of 5200 tons over previous week; same week last year 9700 tons. Exports \$3,922 bales, 32,807 bales more than previous week. Straw also increased to 300 tons received. Prime timothy is firm yet at \$18 in large bales, and \$17.50 in small bales. No. 1 from \$16.50 to \$17.50, No. 2, \$15 to \$16, No. 3 and shipping \$12 to \$13. Clover grades are neglected, mixed No. 1 and \$16 to \$17, clover at \$11 to \$11.50. Long rye straw firm at \$16.50 for bell. No. 1 and \$16 for No. 2, oat at \$9 to \$10, and wheat at \$9 to \$13. Jersey City has had but light supply, and prices are about \$1 a ton higher than in New York, and firm on all grades.

Boston received scarcely enough for the call in city and suburbs, being only 477 cars of hay, of which 311 were billed for export, and 10 cars of straw. Corresponding week last year 227 cars of hay, of which 45 were for export, and 22 cars of straw. Under these conditions prices for best grades were firm, although some stock hay that has

been sidetracked has kept rates down on lower grades. Choice timothy is \$17.50 to \$18 in large bales, \$16.50 to \$17.50 in small bales. No. 1, either size, \$16 to \$17, No. 2 \$13 to \$15, No. 3 and clover mixed \$12 to \$13, clover \$12 to \$12.50, fine choice \$12 to \$13 and swale \$8 to \$9. Straw is firm at \$15.50 to \$16.50 for long rye, \$11 to \$12 for tangled rye and \$10 to \$10.50 for oat. Providence has again suffered from small receipts, and choice timothy is \$19 in large bales and \$18 in small, No. 1 large \$18, small \$17.50, No. 2 large \$16.50 to \$17, small \$16, No. 3, \$14, either size. Clover mixed in demand at \$14 to \$15.50, and rye straw No. 1 at \$16.50.

The Hay Trade Journal gives highest prices at various markets at \$19 in Jersey City and Providence, \$18 in New York and Boston, \$16 in Philadelphia, \$15.75 in Nashville, \$15.50 in Richmond, Baltimore and St. Louis, \$15 in Chicago, \$14.50 in Pittsburgh and Louisville, \$14 in Kansas City, \$13.75 in Milwaukee, \$13.50 in Cincinnati, and Cleveland, \$13 in Buffalo, \$12 in Detroit, \$11.50 in Minneapolis and St. Paul, and \$11 in Duluth.

The Montreal Trade Bulletin says, owing to the condition of country roads deliveries are small, and those pressing for government have found difficulty in getting what they have purchased. Sales of good to choice No. 2 timothy have been made at country points at \$7.50 to \$8, and clover at \$6.50 to \$7.50 f. o. b. Exports Canadian hay from Portland, Me., and St. John, N. B., last week were 11,491 bales. Same week last year 2447 bales.

Exports from the United States in January, 1902, were 13,447 tons of hay, an increase of 5792 tons over those of January, 1901. For seven months ending January, 1902, there were 107,219 tons, an increase of 54,190 tons for seven months ending January, 1901.

A British transport is loading at Atlantic dock, Brooklyn, with hay for South Africa. It came in bond from Canada via Malone, N. Y., and is in bales averaging 105 pounds each.

The shipment of hay from Boston for the week ending March 22 were 35,067 bales, a larger amount than ever recorded from any other port in a week, equal to the ordinary shipments for a month in previous years. The best previous record was 48,482 bales a few weeks ago, while for the week ending March 8, 41,464 bales, and 36,624 bales went another week. The Leyland liner Cestrian carried 24,228 bales, and the Cunarder took 16,448 bales last month, leaving from 2000 to 4000 bales to divide among the others.

The total shipments of boots and shoes from Boston this week have been 94,295 cases, against 78,667 cases last week, corresponding period last year 90,723. The total shipments thus far in 1902 have been 1,031,887 cases, against 1,029,279 cases in 1901.

Braintree's reports exports of wheat for the week 4,336,304 bushels, against 3,256,444 for the week; since July 1, 191,433,931 bushels, against 146,628,100 last year. Corn for the week aggregated 339,892 bushels, against 2,065,084 last year; since July 1, 25,941,963, and 141,282,575. The exports from Boston for the week ending March 21 were valued at \$1,067,007, and the imports at \$2,139,031. Excess of imports \$1,072,024. Corresponding week last year exports were \$2,789,172, and imports were \$1,730,837. Excess of exports \$1,058,335. Since Jan. 1 exports have been \$2,486,654, and imports have been \$1,506,018. Excess of exports \$5,480,636. Corresponding period last year exports were \$2,819,392, and imports were \$14,537,136. Excess of exports, \$17,722,226.

The visible supply of grain in the United States and Canada on March 27 included 50,948,000 bushels of wheat, 9,108,000 bushels of corn, 2,219,000 bushels of oats, 2,070,000 bushels of rye and 1,739,000 bushels of barley. Compared with previous week this is a decrease of 1,049,000 bushels of wheat, 578,000 bushels of corn, 267,000 bushels of oats, 10,000 bushels of rye and 119,000 bushels of barley. March 23, 1901, the supply was 47,714,000 bushels of wheat, 22,882,000 bushels of corn, 11,035,000 bushels of oats, 1,118,000 bushels of rye and 1,214,000 bushels of barley.

The California Farm and Fruit Company of Manchester, England, has purchased a tract of seven thousand acres of the choicest land in Ventura County, Cal., adapted to growing fruit, lima beans, sugar beets or grains. The price paid is reported as \$1,113,880, and they intend to expend \$50,000 or more to irrigate two thousand acres. They will devote between one thousand and two thousand acres to lemons, and three thousand to four thousand acres to walnuts. The party who sold this retains 1500 acres for himself.

Over one hundred thousand Easter lily plants, averaging five buds or flowers each, and selling for about \$100,000, is said to be a moderate estimate of the amount handled by the florists of Boston for Easter week. They are mostly grown within thirty miles of Boston. Retail dealers quote about \$4 a dozen for choice blooms. The crimson rambler rose is a favorite for Easter decoration, and will retail at from \$3 to \$15 a plant as to size. Azaleas are in large supply, but will sell from \$1 upward at retail. Hydrangeas, genets and spiraea plants are in demand for home decoration, and violets, lilies of the valley, Lawson pinks and roses will be used extensively for bouquets. The custom of tying bouquets with ribbon is out of date.

The Armor of a House

is the roof. M F Roofing Tin (the genuine old-style terne process) gives the most complete protection to a house and lasts much longer than any other form of roofing. M F is made by hand labor exclusively and every sheet must pass a rigid examination and be perfect in every way before it is offered for sale.

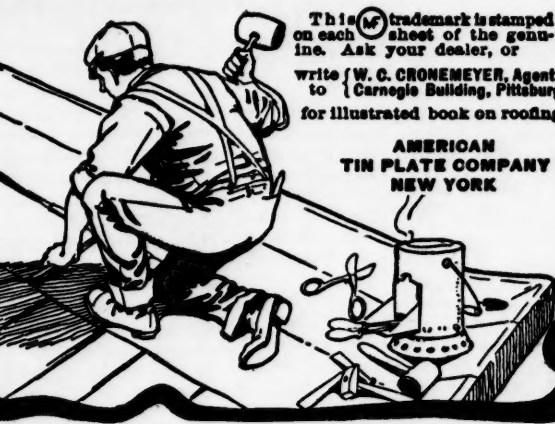
M F Roofing Tin



has lasted 50 years, on houses exposed to the sea atmosphere—even longer under more favorable conditions. It will protect your house the better part of two generations—costs less than slate or tile.

This M F trademark is stamped on each sheet of the genuine. Ask your dealer, or write W. C. CRONMEYER, Agent, to Carnegie Building, Pittsburgh, for illustrated book on roofing.

AMERICAN TIN PLATE COMPANY NEW YORK



went to Liverpool; 2157 cattle, 6460 quarters of beef to London; 228 cattle to Glasgow; 1290 quarters of beef to Southampton; 28 cattle to Manchester, and 52 cattle, 30 sheep, 156 quarters of beef to Bermuda and West Indies.

Trafalgar makes the exports from Atlantic and Gulf ports to include 21,000 barrels of flour, 1,839,000 bushels of wheat, 265,000 bushels of corn, 2250 barrels of pork, 13,769,000 pounds of lard and 20,627 boxes of meats.

The exports of dairy products from New York last week included 180 packages of butter to Liverpool, and 14,674 boxes of cheese, of which 1758 went to Liverpool, 404 to London, 872 to Bristol.

Grass seeds and garden seeds are moving freely now, and prices are firm but steady. Planting has begun in some sections of New England, and the sowing of oats and Canada peas for fodder crops, and of garden peas, promises to be larger than last year.

The Philadelphia vacant lots cultivation association had in charge last year 632 gardens, which yielded \$30,000. This was a growth from one hundred gardens and \$6000 in 1897.

Lambs are a shade easier, but muttons are firmer, with veals very firm: lambs 10 to 12 cents, fancy and Brightons 10 to 12 cents, yearlings 7 to 10 cents, muttons 8 to 10 cents, fancy 9 to 10 cents, veals 10 to 11 cents, fancy and Brightons 11 to 12 cents.

The exports from the port of Boston for the week ending March 22 included 31,400 pounds of butter, 457,504 pounds cheese and 76,000 pounds oleo. For the same week last year the exports

included 222,029 pounds butter, 1,232,061 pounds cheese and 26,600 pounds oleo.

In addition to the hay and grain more than 1,000,000 pounds of lard, half a million pounds of cheese and 76,000 pounds of oleo oil were shipped, as well as 7841 bales of cotton, 7341 cases of poultry, 1347 barrels of apples, 2309 sheep, 815 cattle and a large amount of leather, which figures do not include the commodities on steamships, Tautonia and Sagamore. The Commonwealth had among other things 23 cases of organs and 985 reels of wire.

GRAVES' MANGE CURE

For Dogs, Cats, Horses, Cattle and Sheep. All Skin Diseases they are subject to can be cured by this valuable remedy. Also

GRAVES' MEDICATED SOAP

For Fleas and Lice for Dogs, Cats and Horses. Sure to kill them quick.

No. 11 PORTLAND STREET Boston, Mass.

If you have a kitten or are interested in them you should send for circular how to feed and proper tonics for them. WALNUT RIDGE FARMERS Box 2023, Ridge Farm, Mass.



POULTRY KEEPING.

HOW TO MAKE \$500 A YEAR KEEPING POULTRY.

A 48-Page Illustrated Book, Telling How to Do It, and All About Profitable Poultry Raising. Containing Chapters on How to Make \$500 a year Keeping Poultry; Poultry Raising; Choice of Breeds; Care of Poultry; Setting the Hen and Incubation; Hatching and Care of Chicks; Patterning and Preparing Poultry for Market; Diseases of Poultry; Ducks, Geese and Turkeys; Cannibalizing, Receipts and Incubators; Use of Green Bone for Poultry, etc.

Sent to any address on receipt of twenty-five cents. Stamps taken. Mention the PLOUGHMAN.

WALNUT COMPANY, Box 3254, Boston, Mass.

Soecial Medicine Chest FOR CATS.

WALNUT TONIC PILLS. - PRICE 25 CENTS
WALNUT WORM PILLS. - PRICE 25 CENTS
WALNUT FIT PILLS. - PRICE 25 CENTS
WALNUT BOWEL PILLS. - PRICE 25 CENTS

Articles of unquestionable value. Tested by most prominent factors. Taken easily by lodging in bits of bread, fish or meat. Sent by mail on receipt of price.

C. N. CRISTENTON & CO., 115 Fulton St., New York City.

TURKEYS

HOW TO GROW THEM



No book in existence gives an adequate account of the turkey, its development from the wild state to the various breeds, and complete directions for breeding, feeding, rearing and marketing these beautiful and profitable birds. The present book is an effort to fill this gap. It is based upon the experience of the most successful experts in turkey growing, both as breeders of fancy stock and as raisers of turkeys for market.

The prize-winning papers out of nearly 200 essays submitted by the most successful turkey growers in America are embodied, and there is also given one essay on turkey culture, from different parts of the country, including Canada and New Brunswick, that the reader may see what ways have proven successful in each locality.

Profusely Illustrated. Cloth 12mo

Price, Postpaid, \$1.00.

Address MASS. PLOUGHMAN BOSTON.

Our Homes.

Friends.

There is no word in the English language which is so often misused and misapplied as that of "friend." The definitions given by the dictionaries are broad, and cover many phases of social intercourse, yet precedence is invariably given to a relation where genuine affection is the underlying motive, and it is in that special sense that the word appeals to us. There is in this earthly life of ours no gift we can receive which compares with that of sincere friendship on the part of others, or of another even, for ourselves. The man or woman who can rest secure in the possession of even one disinterested friend, one who will love and trust and serve and defend, however appearances may be against one, is rich indeed, and life should hold for such a never failing source of strength and inspiration.

To be what our friend believes us to be, and strive to achieve that of which he thinks us capable, is the best possible impetus, and how strong we are—even when generally misunderstood and blamed, with our highest motives misconstrued, and our best efforts proved of no avail,—what a sense of satisfaction we experience, in the thought that the one friend understands, approves, sympathizes.

It is sometimes a little difficult for a time to distinguish the false friend from the true. When all is moving smoothly, when fortune smiles upon us, when our efforts are successful, and we have gained the applause of the multitude, then friends (?) flock about us, and our cup of happiness seems for a time to be full. But the day of adversity comes, one's star of popular favoritism wanes, and all one's acts are doubted, and we seem to be left almost alone, save for the one individual whose friendship shines forth as does a diamond of wondrous purity from an unrelieved background of sable velvet.

It may be said that all persons do not possess even one such friend, and such a statement is, no doubt, true. Such friendship cannot be made to order. There must be a capability of response to such a noble sentiment in one who would inspire it, and true friendship is largely intuitive. Some one has said that the genuine friend is discovered, not made, and the statement is a true one. To the individuals predestined by complementary qualities of mind and heart to become friends, there comes a day of meeting, and soul responds to soul instinctively, without the preliminary of gradual acquaintance or the exchange of social credentials.

Sex plays no part in the highest form of friendship. It may exist between man and man, or woman and woman, or between those of opposite sex. The biographies of many men who have achieved positions of eminence show that the friendship of some woman of superior character and attainment was a source of inspiration and encouragement, and that, too, oftentimes, without any admixture of sentiment. Many women, too, owe their mental and spiritual awakening to some male friend who discovered in them capabilities of which they themselves were unaware.

Even love itself depends for perpetuity upon having a strong foundation of sterling friendship. "Friendship is love without its wings." When a man and woman elect to spend their lives together, there must be something stronger than mere attraction if they would avoid disaster. Physical charms will fade, and when the romantic glamour becomes a thing of the past, and the realities of life must be faced, without the aid of friendship, only the most and most reliable of friendship will bear the strain successfully. The happiest homes are those where husband and wife co-operate heartily in all that concerns the best welfare of each, where they are comrades, supporters, friends.

ELIZABETH ROBBINS BERRY.

The Workbox.

LADIES' KNITTED VEST.

Vests as pretty as the woven ones may be made at home by good knitters. The vests can be made in any color, from white to black, and can be varied by contrasting colors of the embroidered stars. For golfers bright gold red with green silk stars is pretty.

Procure three skeins of Fleischer's Spanish knitting worsted, two twenty-five yard balls of off-white knitting silk, four-yard of narrow ribbon, binding width, 1 spool of buttonhole twist, 1 spool of sewing silk, three-eighths of a yard of ribbon for facing fronts, ten small brass buttons, one pair of steel knitting needles, No. 13. Now start your vest. Cast on 90 stitches. Knit 1 plain, purl 1, alternately knitting and purling the stitches until the end of the row is reached, then all purl the last stitch on the needle, and when the work has been turned to knit back, slip off the first stitch without knitting, which will make the edges of the work more perfect and firm; and this rule should be followed all through the work. Knit in this way for 15 inches. Slip off 33 stitches at each end of the row on separate needles, and bind off the 24 intervening stitches to form the back of the neck. Take up the 33 stitches at one end of the row, and knit for the shoulder, knitting and purling as before for one inch. Then begin to widen 1 stitch at the end of each row on the front edge of the vest, continuing to widen in this way for 5 inches. Then knit 14 rows, widening 1 stitch on the front edge and 1 on the back edge. Now cast on 30 stitches toward the back or under-arm seam. Widen 1 stitch on the front edge, keeping the under-arm seam straight. Then begin narrowing 1 stitch on the front edge, and at the under-arm seam take off the third and fourth stitches together and the last 2 together. Knit 12 rows, narrowing 1 stitch on the front and 1 on the under-arm seam, then 5 rows, narrowing 1 on the front and 2 on the under-arm, as in the 15 rows just mentioned above. Now knit straight on the front and narrow 1 on the back for ten rows. Narrow 1 on the front and 1 on the back for five rows. Bind off rather tightly, but not enough to draw this finishes one side of vest. Now take the other 33 stitches and knit the other side to correspond. Do not stretch the edges. The armholes should measure 16 inches each, neck measure 28 inches, front edge 9 inches, length of under-arm seam 8 inches. This is simply a guide, and might vary a little. Overcast the armholes before binding.

Now with an ordinary worsted needle work in the stars of silk, making a single cross stitch with a little short stitch to hold it in place. Run the silk lightly on the wrong side of the knitting from star to star, working always up and down, never crosswise, as it will prevent the knitting from shaping to the figure. The facing for front acts as a

stay for the buttons. Bind the vest. Knit a narrow band of garish stitch, casting about 12 stitches, making it 11 inches long. Sew this over and over to the bottom of back, and turn up to form a facing to keep it from stretching too much. Be very careful not to let the stitch ravel after cutting buttonholes. Basting thread might work the places, then stitch round on the sewing machine before cutting.

EVA M. NILES.

Breathe Through Your Nose.

In all kinds of atmosphere the breath should only be inhaled through the nose. An occasional breath of extra pure air through the mouth may be good, but in cars and most offices and rooms nose breathing is essential. A second rule is, since so much time spent in cars and offices and rooms in earning a livelihood, and since these places are overheated and underventilated—the heating and ventilation being out of the control of most of us—we must take in fresh air whenever possible, in order that we may restore the balance. The best time to do this will be early in the morning, when the air is fresh and, late at night, when deep breathing will help us to sleep. We may breathe correctly while we are waiting in a street, and especially where streets meet. We can soon form an automatic habit of breathing properly on such occasions.—Chambers' Journal.

Faith in Vaccination.

A vaccination creed has been widely circulated in Chicago by the department of health, and it has been of the greatest service. Dr. Reynolds says, to the public vaccinators in arousing interest in the subject of vaccination among classes peculiarly exposed to smallpox. The plan is worthy of imitation. The "creed" reads as follows: "We, the undersigned, hereby publicly profess our firm belief—based upon positive knowledge, gained through years of personal experience and study of smallpox and vaccination—

"First, that true vaccination—repeated until it no longer 'takes'—always prevents smallpox. Nothing else does.

"Second—That true vaccination—that is, vaccination properly done on a clean arm with pure lymph and kept perfectly clean and unbroken afterward—never did and never will make a serious sore.

"Third—That such a vaccination leaves a characteristic scar, unlike that from any other cause, which is recognizable during life and is the only conclusive evidence of a successful vaccination.

"Fourth—That no untoward results ever follow such vaccination; on the other hand, thousands of lives are annually sacrificed through its neglect—a neglect begotten of want of knowledge."

Housekeeping in France.

"Some Phases in French Housekeeping" was the subject of a practically suggestive talk given recently in New York city by Miss Maria Parloa.

"Economy and patience are the two strong traits in French character," said Miss Parloa, "and every French housewife, rich or poor, looks well to the ways of her household. Her carefulness has no tincture of meanness about it. She is not at all staid, and she never thinks of being ashamed of the most rigid economy. Everything is kept under lock and key. With provisions nearly twice as high as in this country, food dear beyond our imaginations, and incomes small, the careful utilization of everything is really a necessity. Anything like prodigality excites execration.

"The question of fuel is an important one. France has not coal or wood enough for her own use, so not a pound of coal or a foot of wood is allowed to waste. Every twig and bit of underbrush is bound into bundles and sold. When the baker heats his oven he sprinkles the coal left with water, then stirs it twice, selling the charcoal and the powdered charcoal for the economical housewife's use.

"It is the exception, not the rule, to have running water in even the most elegant homes—save in the kitchen. Tanks and cisterns are kept supplied by a pail. A bathroom is a rare luxury, and hot water in the morning not to be thought of by people of moderate means. In severe weather people have to walk the streets to keep warm. Dressing rooms are frequently made without handles, one ornate brass key serving to unlock all the drawers in turn.

"While the French housekeeper has to cope with many inconveniences and conditions unknown to American housewives, who, according to Miss Parloa, have the most comfortable of homes, the largest of incomes and the most appreciative of husbands, she does not break down as the women do in this country. She keeps late hours, but she conserves her strength in the morning. The woman of affairs frequently takes her breakfast in bed while she looks over her accounts, plans her work ahead and has her mail brought to her.

The usual idea that French cookery is complicated Miss Parloa declared a mistake. Breakfast is simplicity itself—a cup of coffee or chocolate, without cream, and a slice of bread or a roll. High seasonings of food are unknown; herbs and vegetables are used in preference to spices, and these they use generously, cultivating them in their little gardens or even window pots.

Miss Parloa's talk was the second given recently for the benefit of the housework classes, which are held at No. 226 Henry street, under the direction of Miss Kiltredge. Although these classes were only started last December, there are already nearly one hundred girls and women in attendance. There are four weekly classes for instruction in general housework, a laundry class receives instruction once a week, one cooking class has been started, and two nurses are teaching the women how to prepare a room for sickness and how to keep it in sanitary condition. The coey flat in which the work is carried on received the nucleus of its furnishing from the disbanded New York City Economic Association, and, in the words of one of the committee in charge, may be regarded as the nonostentatious residuary legate of the good work started by that association. The following are the committee who have the work in charge: Mrs. F. H. Lane, Mrs. C. E. Romer, Mrs. W. E. Woodford, Mrs. J. W. Tilton and Miss H. L. Knox.

Managing a Husband.

There is a positive exhilaration to be derived from bringing all one's efforts to bear upon a husband whose business worries have pursued him from the office. There is a genuine delight in fight with the unknown anxieties which his love will not permit him to unbuckle at home. It brings out all the tact and patience and diplomacy, all the charms and graces of a woman's character to transform a cross, tired, worn-out husband into a new man,—just by a good dinner and a little tact.

But to manage a husband when there are

so many kinds of husbands requires more than any other thing a thorough study of your subject. To "meet your husband with a smile," which is the old-fashioned rule for all illis, is enough to make a nervous, irritable man frantic. Look him over before you even smile. You ought to know how to treat him. Don't sing or hum if he has a headache, or begin to tell him the news before you have fed him. If there is one rule to lay down—which there is not, or if I am not—I should say that most men come home like hungry animals, and require first of all to be fed.—Lillian Bell, in Harper's Bazar.

Lazy Lungs.

So much stress is laid in these days upon the value of fresh air that it is impossible for any one to miss the lesson. Good ventilation is taught in all our schools, if it is not always practiced; and treatment by the open-air method is becoming more and more advocated for certain diseases, especially tuberculosis.

In all this spread of knowledge and good sense it is unfortunately very possible to lose sight of the real issue. It is no exaggeration to say that many a one who can giggle pater of the number of cubic feet of air necessary for each one to breathe rarely draws a full breath. Fresh air is a free gift, but it is like most of the gifts of heaven, in that we must do our share of work to benefit by it. No one would expect to have a good fire just because a pair of bellows hung on a nail by the chimney, but this is exactly what many people expect of their lungs, which are really only the bellows given us by which to keep the fire of life burning bright and clear within us.

It is not too much to assert that lungs properly used in a comparatively close room will do more good than lazy lungs in an open field. This trick of lazy lungs is a habit, like any other, and may be overcome by persistent effort. Many persons, for example, are afflicted with a nervous habit of holding the breath unconsciously. These are the people who, in spite of plenty of time spent out-of-doors, yet catch cold easily, digest poorly, and are always more or less "under the weather" physically. They are often much benefited by a course of active exercise, because it is impossible to exercise vigorously without drawing some good deep breaths.

Many other persons—and they constitute the great majority of mankind—breathe only with the upper part of the lungs, and although they may breathe regularly, do not draw in sufficient air at a breath to fill all the lung cells.

When once the pernicious habit of poor, shallow breathing has been broken up, and health undergoing such marked improvement, there is such brightening of the spirits and improvement of the looks, that the luxury of deep breathing is not likely to be readily foregone.

A good way to start the new habit is to take deliberately a few minutes at stated intervals and devote them to proper breathing. If this is done systematically, the reformer will find himself unconsciously breathing more and more, until very soon he is obeying nature and really breathing for life. In this way we must all work for a living if we want a good one.

Besides the gain to the general health which comes from the habit of deep breathing, there is created a reserve strength and preparedness which is often of great service in warding off acute pulmonary diseases.—Youth's Companion.

Concerning Pianos.

"A piano," said a dealer, "will sound better standing directly on the floor and in a room simply furnished, than it will standing on a carpet in a room elaborately furnished, having heavy hangings on the walls, and so on.

"Sometimes a piano will develop, or seem to develop, a flaw in some one note, which comes to have a rattle, or jingle, or unpleasant burr to it. But this jarring sound, which seems to come from the piano, may, in reality, come from some source quite outside of it.

"Any given note, when struck, produces a certain number of vibrations to the second. There may be in the room some object that is in tone sympathy with some particular note, and that will set in motion by it when that note is sounded.

"The owner of a fine piano sent to us one day to say that there was something wrong about a certain note of the instrument, so that that note had an unpleasant sound when struck. When I heard the note sounded I knew at once that the disagreeable roughness or buzz about it was due to no defect in the piano, but to something somewhere about in the room; and, asking the lady to strike that note occasionally, I walked around the room to see if I could locate it.

"Passing across the middle of the room, as that note was struck, the cause of the jarring accompaniment of the note was discovered to come from the vibration of one of the glass globes on the chandelier overhead.

"The owner of the piano was almost incredulous as to this, the sound had seemed so plainly to come from the piano itself. But when, at my request, she stood under the chandelier and I struck the note, she was readily convinced.

"I made that globe immovable, and then struck the note on the piano. The answer was clear and sweet and true.

"So you see the sound of a piano may for one thing depend upon its surroundings; and what may seem to be a defect in a piano may be in reality attributable to something quite apart from the piano itself.

"And thus it might easily be that some noble instrument that had seemed to be declining, or to be developing faults, owed its apparent change to a change of environment, or to some specific outside cause, and was in reality as good as ever; as would happily be discovered whenever the instrument was again brought under favorable conditions."

—New York Sun.

Domestic Hints.

NUT LOAF.

Put through the food chopper sufficient nuts to measure one and one-half cups; almonds, English walnuts, hazel and hickory nuts may be used in any proportions according to taste, and a few black walnuts, but the latter should be taken in sparing quantity because of their pronounced flavor; add to the chopped nuts one pint of stale bread crumbs, one teaspoonful of salt and one teaspoonful of preferred sweet herbs; mix well, add sufficient boiling water to moisten, cover closely and let stand ten minutes to swell; now add another cupful of hot water and turn into a well-greased loaf pan; bake for an hour in a moderate oven and serve hot with a brown sauce, or it may be cooled and served sliced with mayonnaise.

POPOVERS.

One pint of four, three eggs, one pint of milk and one-half tablespoonful salt. Beat the eggs sufficiently to mix smoothly with the milk. Stir in a teaspoonful of salt, add enough of the milk and egg mixture to form a rather thick bat-

ter. When this has been rubbed perfectly smooth add the remainder of the liquid, and strain the whole to remove any lumps, and pour into tin cups or gem pans. Each cup should be half full. Bake in a moderate oven for three-quarters of an hour. Few housekeepers succeed in making good popovers, because the oven is usually too hot or the heat is allowed to die down before the popovers have browned. The fire should be built up so that it will not need replenishing while the oven is in use.

APPLE AND CELERY SALAD.

For this salad sorrel apples are the best. After paring and coring two large apples, cut them into quarter-inch squares. Take an equal quantity of chopped celery. Pour over this a French dressing made of vinegar and oil, seasoned with pepper and salt. Let this stand for five minutes, then fill lettuce leaves with the salad, pour mayonnaise dressing over each portion and serve.

FROZEN RICE PUDDING.

To one quart milk, add two tablespoons rice and three tablespoons sugar, and boil until it is reduced to a thick cream. Cool and freeze. When partly frozen add one pint cream and a wineglass sherry or white wine. Continue freezing until solid.

BROILED FRESH MACKEREL.

Split a mackerel through the back, remove the spine, score it slightly, and rub with a teaspoonful of olive oil, season with salt and pepper and broil on a brisk fire for ten minutes on the split side and one minute on the other. Lay it on a hot dish, spread butter over it and fine chopped parsley.

PARSLEY OMELET.

Drop two eggs into a bowl; beat until broken but not light; add two tablespoons of cold or lukewarm water. Turn into a hot pan well greased with butter; then with the spatula, lift off the cooked egg from the edges, letting the uncooked part run under on to the pan, continuing the lifting until the whole is of a soft, creamy consistency. Flip when it will brown; just before folding sprinkle with one tablespoonful of chopped parsley. Fold, season and serve.—From "Table Talk," Philadelphia.

Hints to Housekeepers.

The refreshments at an afternoon reception, as a rule, are very light, so as not to interfere with the heavier meal which comes later. Serve tea, coffee or chocolate with sandwiches and wafers and cakes, instead of the usual cake, as you can serve scalloped oysters or an oyster patte on a plate with chicken salad on a lettuce leaf, a tiny hot roll, a pickle or olive. Serve ice cream, cake and coffee as a second course.

Don't buy food that is been in cold storage if you can secure fresh food, such as meat, poultry and fish are kept frozen for years. All fresh meat that has been frozen loses its firmness and flavor when allowed to thaw, which is necessary before cooking. Firm fish and fresh meat are essential in a good dinner. Don't buy frozen meat for sale smelts and green smelts, and many housekeepers do not know the difference, which is just this: Green smelts are freshly caught; smelts not bearing this label are frozen. The frozen ones become flaccid and flabby when cooked. Don't buy foreign fresh fruits or vegetables when the natives are plentiful. Don't put celery in the refrigerator just as it comes from the market; wrap it in a wet cloth, then in a paper, and lay it in the ice until needed. Don't keep extra extra heat when you want water to boil quickly but add a little salt to the water and watch the gratifying results. Don't throw anything away because it is too salty, add brown sugar until it is just right.

Very careful experiments have lately been made to test the delicacy of the sense of smell in human beings. A series of solutions of five different substances was prepared, each series being so arranged that every solution was of half the strength of the preceding one. These series were extended by going down to one-thirtieth of the strength of the preceding one. The order of the bottles containing these solutions was completely disarranged, and the test consisted in the attempt to classify them by the sense of smell alone. An equal number of male and female observers were selected from the best apothecaries' shops, and each was required to arrange the bottles. The males were able to detect the smell of the nitrate of amyl, the solution of one part to 73,000 of water, and the females were able to detect it in the solution of one part to 311,000 of water. The oil of wintergreen was detected in about the same proportion and to the same extent of dilution. There was, therefore, a very great preponderance in favor of the males as to the sensitiveness and discrimination of the sense of smell. This is certainly an astounding fact.

Celery may be kept fresh for several days, if, after it has been cleaned and washed, it is put in an ordinary glass fruit jar, covered tight and put in a cool place.

Ginghams and prints will keep their color better if washed in water thickened with flour starch. Flour is very cleansing and will do the work of soap in one or two washings in the starch water. This, with the rinsing, will be sufficient, and the goods will look fresher than if washed and starched in the old-fashioned way.

A few drops of oil of lavender in a silver bowl or ornamental dish of some kind, half filled with very hot water, and set in the dining-room just before dinner is served give a delightful and intangible freshness to the atmosphere of the apartment. Hostesses often use a similar essence in the parlor and dressing rooms when arranging the house for a festivity. The suggestion is especially valuable to the hostess in a small apartment, which sometimes in the bustle of preparation becomes stuffy.

Fashion Notes.

*A new and dainty effect in floral garlands consists of roses formed of the palest shade of rose-colored chiffon. These are small in size and worn in clusters on all sorts of light bosoms and hats.

*Some of the most beautiful outer skirts for summer are of wash fabrics trimmed with flosses and embroidered muslin. They are pretty for use with short waists.

*In skirts for street wear or visiting the narrow tablier effect is noticed. The tablier may be of material to match the dress or of any novelty, the skirt being a simple, straight skirt.

*A popular article of jewelry is the pearl-shaped pearl, which is worn suspended in a short necklace, and appears in connection with every kind of gown.

*It is the fad of the moment to put a touch of the trimming of every article of clothing, and up-to-date stockings have a lace insertion finish woven in the design.

*Corsets, too, are more elaborately lace-trimmed than formerly. Corset covers are made almost entirely of the finest lace, with just a little silk or other material.

*Kimonos with a yoke effect are as comfortable as the looser ones, and more becoming to the average woman.

*White fans, with sticks of finely carved ivory, are fashionable for evening use. The most beautiful designs in lace are brightened by colored spangles in the smaller size. Butterfly effects are especially attractive.

*On black fans silver, gold or black spangles are used to emphasize the designs. A novelty is the violet fan, which is covered with the top with artificial violets, forming a border. When the fan is closed it appears to be surmounted by a bunch of these flowers.

*Straw hats for wear with tailored suits are the widest seller shape, with slightly rolled brim and rather low crown, trimmed with silk scarf, the ends of which hang in streamers at the back.

*Wrist bags are preferred by many to the chaine bags fastened to the belt. New effects are constantly introduced in the former style, and can be obtained to blend with all shades of material used for street wear.—N. Y. Tribune.

*Silk elms in a harmonious color combination, one of the handsomest laces of the season, suggests a dainty trimming for crepe de Chine, soft silk or filmy mousseline gowns. Both wide and narrow bandings, each with irregular edges, are obtainable in this lace, and in varying shades of green or blue it will satisfy the most exacting tastes.

Easy Harness

All harness, old or new, is made pliable and easy—will look better and wear longer—by the use of

Eureka Harness Oil

The finest preservative for leather ever discovered. Saves many times its cost by improved appearance and in the cost of repairs. Sold everywhere in cans—all sizes.

Made by STANDARD OIL CO.

The World Beautiful.

Lillian Whiting in Boston Budget.

"I think that there are no dead; I think that there is no death; I think that there is no long and dreary sleep, no waiting for a future resurrection of a body which has served its purpose and has no future purpose which it can serve; that life goes on unbroken by what we call death; that the resurrection of Jesus Christ was not an extraordinary event, but only an extraordinary evidence of an ordinary event; that He was the first fruits of them that sleep; that all rise from the dead as he rose from the dead and live as He lives; that to die is to depart and to be with Christ, which is far better; that every death is a resurrection, and that to every spirit God giveth a body as it pleases Him. I think of death as a glad awakening from this troubled sleep which we call life; as an emancipation from a world which, beautiful though it be, is still a land of captivity; as a graduation from this primary department into some higher rank in the hierarchy of learning. I think of the dead as possessing a more splendid equipment for a larger life of diviner service than was possible to them on earth,—a life in which I shall in due time join them if I am counted worthy of their fellowship in the life eternal."—Rev. Dr. Lyman Abbott.

"The Discovery of the Future" is the title of a remarkable lecture delivered before the Royal Institution in London, on the evening of Jan. 24 of this year, by Mr. H. G. Wells, known as a novelist and a scientist,—two forms of activity that are by no means mutually exclusive. Imagination plays an important part in scientific activity: it is the lamp that penetrates,—that goes before and illumines the way; the scientific imagination beholds and recognizes the vision, and the verification of its hypothesis may then follow.

Mr. Wells is a disciple of Darwin, and he is applying the life of humanity certain laws of evolution. A dispatch says:

"Along certain lines, with certain limitations, he argued, a working knowledge of the things of the future was practicable and possible. As during the past century the amazing searchlights of inference had been passed into the remote past, so by seeking for operating causes instead of fossils the searchlight of inference might be thrown into the future. The man of science would believe at last that events in A. D. 4000 were as fixed, settled and unchangeable as those of A. D. 1800, with the exception of the affairs of man and his children. It is as simple and sure to work out the changing orbit of the earth in future until the tidal drag hauls an unchanging face at last toward the sun, as it is to work back to its blazing, molten past."

And again Mr. Wells said:

"We are at the beginning of the greatest change that humanity has ever undergone. There will be no shock as there is no shock at a cloudy daybreak. We are creatures of twilight, but out of our minds and the lineage of our minds will spring minds that will reach forward fearlessly. A day will come—one day in the unending succession of days—when the beings now latent in our thoughts, hidden in our loins, shall stand on this earth as one stands on a footstool, and they shall laugh and reach out their hands among the stars."

The theory that Mr. Wells presented in this lecture was to the effect that great men are merely "the images and symbols and instruments taken at haphazard by the incessant, consistent forces behind them. They were the pen nibs which fate used in her writing, and the more one was inclined to trust these forces behind individuals, the more one could believe in the possibility of a reasoned inductive view of the future that would serve us in politics, morals, social contrivances and in a thousand ways."

The lecturer argued that "a deliberate direction of historical, economic and social study toward the future, and a deliberate and courageous reference to the future in moral and religious discussion, would be enormously stimulating and profitable to the intellectual life."

One inculcable aid in thus throwing a spiritual searchlight forward and discussing the future is the realization embodied in the paragraph from Dr. Lyman Abbott, that there is no death, and no dead; that the entire universe is life; and that we are encompassed round about by invisible companions and friends; sustained, guided, helped by forces that we see not.

To see the future as clearly as we see the past, what does it require?

St. Paul tells us that "spiritual things are spiritually discerned." The future is visible to the spiritual sight. No one doubts that the future is known to God, for it is He who creates and controls it. And man is the child of God, and his true life is in co-operating with God in every form of the highest activity. So far as he may co-operate with God he becomes, himself, a creative force, making, shaping and determining this future, and thus, to an increasing degree, he becomes aware of it, or sees it, before it is realized on the outward plane. The day is not, indeed, distant, when humanity will live far less blindly than now. As man develops his psychic self and lives the life of the spirit,—the life of intellect and thought and purpose and prayer, rather than the life of the senses, he will perceive his future. To just the degree that one lives in the energies which are immortal does he perceive the future. Knowledge penetrates into the unknown and the unseen. Leverrier postulated Neptune long before his "long-distance" theory was verified. The intelligent recognition of the unseen forces and unseen presences, the intelligent conception of the manner in which these unseen forces are working out the problems of destiny, enable one to consciously combine with them; to enter into the processes of evolution as an intelligent factor, and thus redeem his individual life to harmony, beauty and happiness.

The Dewey, Washington.

Beauty and Truth at the Fair Women Show.

The Copley Hall show of the portraits of fair women has but a week more to run, so those Bostonians who have not yet improved this opportunity to enjoy some of the world's best pictures would do well to bestir themselves in the matter. Rarely, indeed, has a more interesting collection of canvases been gotten together in Boston.

The increasing art taste of our Boston public is in no connection more noteworthy than in the growing interest with which the "average man" looks at such pictures as here take high rank. It is not merely because Sargent is to paint England's king that people now linger in front of Miss Thomas's portrait, and it is not at all because Sir John Everett Millais was knighted by the queen, and married Ruskin's wife, that there is a crowd about his "Portrait of Mrs. Heugh." We have outgrown meretricious

reasons for "liking" good things. In word, the Copley shows have not been vain.

To be sure, the only one of the American painters who here appears at his best is Copley himself, the patron saint of the society, but this is no more because of his comparatively large number of Copleys within borrowing distance of Boston than because Copley himself did work that has the interest of succeeding generations markedly well. This does not necessarily mean that he is a great painter. Contrast that there are diverse opinions, but it does mean that he appeals to the ordinary picture lover as a man who caught the character of his sitters, and who therefore reflects uncommonly well the society of day. Keats remarked that

Beauty is truth, truth beauty, that is all

Ye know on earth, and all ye need to know

And this fits art as well as it does literature. Abigail Bromfield, out in a March wind, with clothing altogether too full of ruffles and flounces to be properly worn in such weather, strikes one as being true.

And what is more it is human. Abigail had those fine features and she wore them to church that March day, just as you or I do these March days, knowing all the time doubtless, just as we know that the costume was inappropriate. Then there is Sir Peter Lely's "Duchess of Portsmouth." How absolutely satisfying that portrait is as a reflection of the woman it represents! And does not the "Lady Blessington" of Sir Thomas Lawrence give us that many-sided personality who was Byron's friend exactly as biography and her letters have led us to believe she must have been?

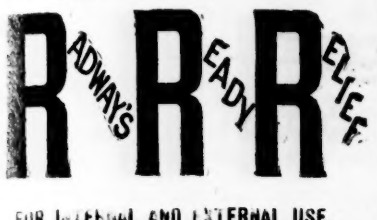
Among the modern things the ordinary picture lover, for whom we are now speaking, likes best those portraits that have a bit of a story to tell. J. J. Henner's "Heredias" fascinates and holds us long because we are interested to compare the artist's conception of the lady who served with the Baptist's head upon a charger with our own and that of Stephen Phillips'. Similarly Tompkins' "At the Play" attracts and impresses because of its subtle suggestion of a woman who in the midst of a gay crowd is remote from gaiety, soulful and introspective, however "smart" her clothes, and however of the world worldly her appearance. Another little thing that everybody likes is the "Mother and Child" of Albert Neuhuys, which hangs over in the corner of Allston room, near the door into the innmost hall. The little picture is but a simple study of a peasant woman seated near the cradle of her sleeping child, but it exhales the dignity and the maternal love of one of the famous Madonnas, and satisfies us utterly because it has atmosphere and is Truth.

Notes and Queries.

THE FAHRENHEIT THERMOMETER.—R. W. C. Sir Samuel Wilks prints in his "Knowledge" a note on the history of the thermometer of Fahrenheit. He ascribes its origin to the invention of a thermometer which Sir Isaac Newton described in 1701. Newton's instrument was a tube filled with linseed oil, the starting point being the temperature of the human body, which he called twelve. The duodecimal scale was then, of course, in general use. He divided the space between this and the freezing point of water into twelve parts, and

"COLD"

Radway's Ready Relief Cures and prevents Colds, Coughs, Sore Throat, Influenza, Bronchitis, Pneumonia, Swelling of the Throat, Lumbago, Inflammations, Rheumatism, Neuralgia, Headache, Toothache, Asthma, Difficult Breathing. Radway's Ready Relief is a Sure Cure for Every Pain, Sprain, Bruises, Pains in the Back, Chest or Limbs. It was the first and is the only Remedy that instantly stops the most excruciating pains, allays inflammation and cures congestion.



FOR INTERNAL AND EXTERNAL USE.

Half to a teaspoonful in half a tumbler of water will in a few minutes cure cramps, spasms, sour stomach, heartburn, nervousness, sleeplessness, sick headache, diarrhoea, dysentery, colic, flatulency, and all internal pains.

There is not a remedial agent in the world that will cure fever and ague and all other malarial, bilious and other fevers, aided by RADWAY'S PILLS, so quickly as RADWAY'S READY RELIEF. Sold by Druggists. RADWAY & CO., 55 Elm Street, New York.

Poetry.**QUESTIONINGS.**

How can I front the long, oncoming years,
Since thou and I are parted? Thou and I!
Love seemed enough for us; we could defy
The empty room of fashion, which appears
To please men most in these material spheres.
Ours was a different world; for none could buy
The surety we had won; no force could deery.
Yet thou art gone, and left are only tears!

MARCIA DAVIES

A PLEA.

Sing as you sang to us of old,
You poet with the voice of gold,
Give of your wealth with generous hand,
But let us understand.
Discover still, on lawn and lea,
The fairies dancing merrily;
And when the shades of twilight fall,
Hear magical voices call.
But not Shakespeare's English good,
For all you would, for all he could,
Give of your wealth with generous hand,
But let us understand.

THE MESSAGE OF THE ROBIN.

A robin sang at my window,
And his notes had a gladness ring.
He sang old winter's requiem,
And then he seemed to sing
A song so glad it filled the air,
With a prophetic wing.

SOME DAY.

A kindly nurse shall come some day
To us, with solemn mien, and say,
"Tis time to go to bed and sleep."
And we, mayhap, shall sigh or weep
To leave our playthings and our play,
And pray a longer while to stay.
But she, unheeding our alarms,
Shall fold us close within her arms,
Until upon her mother breast
We sink at last to sleep and rest,
And wake to read in Angel eyes
Our welcome sweet to Paradise.

SINGING WOOD.

UPON HEARING A GIRL PLAY THE VIOLIN.
It was a king'sman's finger you could fret
The viol chord in any old or fret,
Would there not bubble to the air a tone
Of that one central music hidden yet?
Would there not sound, in ears that still forget,
Notes of the dumb, prenatal antiphone,
Strains to unlock the sense from that long swoon
Which holds us till we pay the bound debt?
So with this wood today you touched to sing:
In it there slumbered all a season's wing,
The moonlight and the morning and the wheat
And crocuses and catbirds, one low, long
Sweep of the bow, and there a year you drew
As lies a landscape in a drop of dew.

TO A TOMCAT.

Creature of night; bold, brazenly immoral,
Responsible to neither gods nor men;
From out the dark thy treacherous throat
Jar on my nerves and angers me again.
When dogs and other honest brutes are sleeping,
And not a cur awakes to bay the moon,
With low companions thou thy watch art keeping
And giving tongue to thy unlovely tune.
What demon, deep within thy black heart hidden,
Is responsible for foul deeds and strife,
And hate and hate and war has hidden
Jar on my nerves and angers me again.
Thee lead that dissolute and vicious life?
Art thou provoked by influence infernal?
Do you war on all thy wretched kind,
Proclaim the air with wretched kind,
To justify thy dark and bloody mind?
Thy face, once thick, is largely dissipated,
Thy eyes are notched, thy lips are gashed and
Singed; of thy tail has been abated,
The tail that to look upon with scorn,
Vexed with waste hard-wrought verses in denounce-
ment of thee.

Thy face, once thick, is largely dissipated,
Thy eyes are notched, thy lips are gashed and
Singed; of thy tail has been abated,
The tail that to look upon with scorn,
Vexed with waste hard-wrought verses in denounce-
ment of thee.

PREVENTION**PILE-PENCIL****REACHES****EVERY****CASE****TRY****IT**

WILLARD

CHEM. CO.,

Dept. H,

6 Merrimac St., Boston

Miscellaneous.**Jasper Dane's Coffer.**

The door creaked very slightly, but it jarred on Jasper Dane's nerves. He looked up with a frown.

"Is this Mr. Dane?"
A young woman was framed in the doorway. Jasper's frown slightly faded as he caught sight of her. She was a pretty young woman and charmingly groomed, and she wasn't more than one and twenty. Jasper avoided the woman's gaze. He couldn't have told what the young woman in the doorway wore, but he recognized the fact that it was a combination that seemed to be just suited to her.

"Mr. Dane, the editor?"
Jasper, pencil in hand, bowed again.

The young woman advanced into the apartment.

"You are much younger than I supposed you to be," she said.

Jasper's eyes opened wider.

"I am not quite sure that I ought to take that as a compliment," he said. He even smiled.

The pressing character of his work reminded him. His features stiffened. He raised his pencil again, and looked at the girl severely.

"It's the very first time I was ever in an editor's sanctum," she said as her glance took in the dingy walls and the littered desk.

"How can I serve you, madam?" inquired Jasper.

The girl looked at him and she looked at the chair beside his desk.

"Thank you," she said, and sat down.

A Jasper sighed and stared at the half-written sheet before him.

"Are you sure it is the editor you want to see?" he asked. "The society editor is at the other end of the hall. So are the musical editor and the art department. So is the dramatic editor."

"I came to see you," said the girl.

Jasper slightly flushed.

"Thank you," he said. "I am on exhibition at all hours. Is that all?"

The girl shook her head.

"Do you own the paper, too?" she asked.

Jasper frowned.

"No," he replied. "I believe it is generally understood that Mr. Linas Lamson is the paper's owner."

"The railway president?"

"Yes."

"Has he any children?"

"One."

"Boy?"

"No, a girl. A little girl who is studying abroad."

"How old?"

"I don't know. Mr. Lamson speaks of her as his little girl." Jasper was getting fidgety.

"I beg your pardon," he said, "but you have not told me how I can serve you."

"No," she said, "I haven't."

A brief silence followed.

"I am to infer that you are getting up a society directory?" Jasper inquired with a slight flavor of sarcasm.

"No," said the girl, "the inference would be wrong. Nor do I want my portrait on the society page. No, I have no tickets to sell and no subscription paper to sign. I came here to see you, a dear friend."

"You must see the editor of the Dispatch. He's well worth your while."

Jasper couldn't help flushing again.

"Am I reckoned among the leading lights of the town?" he asked.

"No," the girl gravely replied. "You come between the geyser fountain and the zoo."

Jasper laughed.

"And do you come up here to tell me that?" he asked.

"That for one thing," said the girl. "I don't suppose my presence here bothers you in the least, does it?"

"Madam," said Jasper, "I am a reckless user of the truth. Your presence prevents me from attending to my duties."

"Perhaps this is your busy day?" said the girl innocently.

"Then, of course, it is just as convenient for me to call today as any other day," said the girl.

Jasper looked at her with a comical expression. He was a little near-sighted, and as was his custom with callers, he had scarcely given her an appreciative look when she entered. Now, at short range, he saw that she was much prettier than he at first supposed. She certainly was a very charming girl. A troubled look came into Jasper's eyes.

"I beg your pardon," he said, "but may I remind you that you haven't stated your business with me?"

The girl looked into his eyes with a clear, frank gaze. Then she slightly smiled and slowly removed an elastic band that held the small package she bore in one neatly gloved little hand. Jasper took quick advantage of her averted gaze to pull down his cuffs and make a quick pass at his twisted tie.

"I have written something," she said, "and I want to submit it to you."

Jasper felt himself weakening. Ordinarily, he would have taken the manuscript, and hastily scribbling the writer's address on it, would have tossed it aside with the remark that he would communicate with the writer by mail concerning it—and then he would have resumed his work. Now he hesitated. His pencil dropped from his fingers. He straightened up a little.

"Of course."

"The lines are quite too sentimental. They are of the old school, where sentiment reigned. Nowadays we blunder all at sea."

"But it's not all bad, is it?" queried the girl.

"By no means," replied Jasper. "The execution is good. If the tripperies and affectations were dropped it would be very passable. If you would heed my advice, they never do—I might be tempted to ask you to try again."

He folded the manuscript and handed it to her.

"Thank you," said the girl.

"I am sorry if my judgment seems harsh," said Jasper.

"It doesn't," said the girl.

"I have tried to treat you as an honest friend should," said Jasper.

"Thank you very much," said the girl. "I will admit that I hoped to see my verses in your paper."

"Try again," said Jasper.

The girl arose and put out her dainty hand.

"I am glad to have met you, Mr. Dane," she said.

"I have a very dear friend who has sung your praises until I am quite jealous. I was really anxious to meet you. Goodbye." Then she swiftly added with a charming smile, "I am sure we shall meet again."

The smile and the words quite overcame Jasper.

"I—I hope so," he fairly stammered as he arose to his feet and watched her flutter from the room.

As he resumed his seat a card upon the floor drew his attention. The girl had dropped it. He picked it up, caught sight of his name, and at once recognized the angular handwriting. Then he read it aloud:

"Dear Dane—This is my daughter Leonie, just come home from abroad. What she writes goes, of course."

Yours,
LINAS LAMSON.

Dane softly whistled.

So this was Lamson's little girl, this splendid young woman! How charming she was, and how friendly. Had she written the verses, the verses he had just read? It would have been such a simple thing to publish the verses. And she never showed him her verses? That was noble of her.

And she took up his pencil and bent over his work. And presently he softly hummed:

She came upon me unawares
I turned and she was there.
—W. R. Rose, in Cleveland Plain Dealer.

Youth's Department.**A JAPANESE LULLABY.**

Come, my tired butterfly
(Fluttering high! Fluttering low!)
See the red moon, so the sky
(Burning high! Burning low!)
Humming-birds have gone to rest
Neath their mother's purple breast
Come, sweet one, that I love best
(Fluttering high! Fluttering low!)

The lamp-seller with his ware
(Singing high! Singing low!)
Wanders here and there
(Crying high! Crying low!)
With his funny moon-shaped hat
On his head so round and fat,
At the "Hour of the Rat"
(Singing high! Singing low!)

When the morning dawns for thee
(Singing high! Singing low!)
The sun will be shining
(Calling high! Calling low!)
Thou shalt spy rice-cakes buy,
And a shuttle-cot to fly,
With thy bamboo kite on high
(Singing high! Singing low!)

—Christine Wood Bullwinkle, in Churchman.

The Three Gardens.

Once on a time there were three brothers, and they all had the same fairy godmother, who used to puzzle her fairy head about the best way to make them good, because that is really what fairy godmothers are for, anyway. Hans, the eldest, used to be so sorry for his lot, and for word for him in his magnificence, and he spent his golden money; but he could buy neither health nor peace nor rest nor trust nor love with it.

"As for you," said the fairy godmother, turning to Karl, "you have won the prize of Jolly Accompanyment, and you will never be lonely again. No longer may you work or not as you choose, for Necessity shall drive you. To you I give another chance, and we shall see if a winter of Necessity's teachings will not rub up your wits and teach you better sense. But this I warn you, for every day you have neglected your work, you must work two; for every effort you might have made, you must overcome an added hindrance. To win the best prize of all, love, you must overcome first your own heart and then the other obstacles. But the prize is always waiting to be won."

Hans and Otto both heard the last words, but Hans had not yet learned whether they took them to heart or not.—Christian Register.

Gems of Thought.

"The man who is in this world can keep the whiteness of his soul is not likely to lose it in any other life."

"God is all to thee: If thou be hungry, he is bread; if thirsty, he is water; if in darkness, he is light; if naked, he is a robe of mortality."—Saint Augustine.

"If you wish your neighbors to see what God is like, let them see what he can make you like. Nothing is so infectious as example."—Charles Kingsley.

"Kind looks, kind words, kind acts and kind handshakes, these are secondary means of grace when men are in trouble and are fighting their unseen battles."—John Hall.

"Many build as cathedrals were built,—the part nearest the ground first, but that part which soars toward heaven, the towers and spires, forever incomplete."—Beecher.

"If you would fall into any extreme, let it be on the side of gentleness. The human mind is so constituted that it resists rigor and yields to softness."—F. de Saussure.

"Her reliance, in her simplest words and deeds, on a divine guidance always issued in the finest woman's tact which proceeds from acute and ready sympathy."—George Eliot.

"To be misunderstood even by those whom one loves is the cross and bitterness of life. It is the secret of that sad and melancholy smile on the lips of great men which so few understand."

"It is what must have oftenest wrung the heart of the Son of Man.—Amiel.

"For many a man, when enduring great bodily affliction, if he could see any particular reason for the dispensation. 'No,' he replied, 'but I am as well satisfied as if I could see ten thousand; God's will is the very perfecting of all reason.'—Selected.

"Little self-denials, little homelies, little passing words of sympathy, little nameless acts of kindness, little silent victories over favorite temptations,—these are the silent threads of gold which, when woven together, gleam out so brightly in the pattern of life that God approves."—Canon Farrar.

"God so loved the world that he gave his only begotten Son, that whosoever believeth in him should not perish, but have everlasting life. For God sent his only begotten Son into the world, and he that believeth on him, shall not come into condemnation, but is passed from death unto life."—3 John, xvi, 5, xxi.

Brilliant.

Defeat!
One of the stairs to heaven.
Halt not to count
What you have trampled on.
Look up and mount!

—Linton.

A sound of church bells on a working day,
A cross of a crowded market-place,
That like a benediction seems to lay
On all that restless throng a spell of grace:
For such, sweet friend, has been the thought of thee.

When weary on my heart the world hath leant,
We are two solitary birds at sea.
That on strange waters touched, and found we went

Each to the same fair land; and though we be
Long out of sight, like chance companions
parted,
Across the dream world drifting lonely,
Yet ne'er again can we be lonely-hearted,
For the sweet hope shall haunt us evermore,
Of pacing hand in hand along the eternal shore.

—Miss Marriott.

So, unforbidden, we may speak
An "Ave" to Christ's mother meek;
Inviting so the saintly host above
With our unworthiness to pray in love.

—Kebler.

God's plans like lilies pure and white unfold;
We must not tear the close shut leaves apart,
Time will reveal the calyxes of gold.

—May Kiley Smith.

Historical.

"The red man was not quite such a sure shot as the American border, but he was better at taking cover and at ambuscades than even the most accomplished backwoodsman. His discipline, too, which perhaps sounds strange, was better. He was rarely foolhardy, for a warrior's life was precious to the tribe. A maximum of damage to the foe with a minimum of loss to himself was the recognized Indian principle; and when this was practiced by crafty savages, who scarcely knew what fear meant, it told heavily against white men, who frequently threw their lives away in useless exhibitions of courage, and often refused to recognize inevitable defeat."

—Both the French and English claimed the Ohio Valley, the French on account of La Salle's discovery of the Mississippi a century before; the English for the more tangible reason that the land of promise lay immediately behind and adjacent to their own colonies, and that their traders had been for long accustomed to cross the mountains in considerable numbers. But claims which clashed so hopelessly could not be settled by treaties, and the French were by a long way the best to recognize that they would be settled by the sword. The treaty of Aix-la-Chapelle could do nothing to determine such hopelessly conflicting views, though commissioners sat for months endeavoring with much futile diligence to adjust the comparatively simple question of international boundary lines in Nova Scotia and the adjoining mainland.

—In the city of Quebec, unsurpassed for its pride of pose by any capital in the world in the early part of the eighteenth century, was to be seen the power to which all Canada yielded unquestioned obedience. There in the chateau of St. Louis, upon the famous rock whence cannon frowned over the spires and gables of church and monastery, sat the all-powerful Viceroy of the King of France. Nor was he, like the governor of an English province, commissioned to this post with little or no regard to personal capacity. On the contrary, much care was usually exercised in his selection. He was nearly always a fighting man or statesman of approved ability, sometimes he was both. To speak of him, however, as all-powerful is perhaps hardly accurate. It would be more exact to describe him as the leader of a triumvirate, of whom the other members were the Intendant and the Archbishop. The former of these two functionaries was a person of legal acquirements rather than of rank. He looked after the finances, and to some extent shared the government with his chief. He did much of the confidential correspondence of the colony with the home authorities, and may be described as a check in the king's interest upon the absolutism of the Governor. The third member of the trio, the Archbishop, guarded the interests of the numerous French Catholics, with his monasteries, convents, colleges, and wide-landed possessions, and kept watch over that Jesuit premy.

—The city of Quebec, unsurpassed for its pride of pose by any capital in the world in the early part of the eighteenth century, was to be seen the power to which all Canada yielded unquestioned obedience. There in the chateau of St. Louis, upon the famous rock whence cannon frowned over the spires and gables of church and monastery, sat the all-powerful Viceroy of the King of France. Nor was he, like the governor of an English province, commissioned to this post with little or no regard to personal capacity. On the contrary, much care was usually exercised in his selection. He was nearly always a fighting man or statesman of approved ability, sometimes he was both. To speak of him, however, as all-powerful is perhaps hardly accurate. It would be more exact to describe him as the leader of a triumvirate, of whom the other members were the Intendant and the Archbishop. The former of these two functionaries was a person of legal acquirements rather than of rank. He looked after the finances, and to some extent shared the government with his chief. He did much of the confidential correspondence of the colony with the home authorities, and may be described as a check in the king's interest upon the absolutism of the Governor. The third member of the trio, the Archbishop, guarded the interests of the numerous French Catholics, with his monasteries, convents, colleges, and wide-landed possessions, and kept watch over that Jesuit premy.

—The city of Quebec, unsurpassed for its pride of pose by any capital in the world in the early part of the eighteenth century, was to be seen the power to which all Canada yielded unquestioned obedience. There in the chateau of St. Louis, upon the famous rock whence cannon frowned over the spires and gables of church and monastery, sat the all-powerful Viceroy of the King of France. Nor was he, like the governor of an English province, commissioned to this post with little or no regard to personal capacity. On the contrary, much care was usually exercised in his selection. He was nearly always a fighting man or statesman of approved ability, sometimes he was both. To speak of him, however, as all-powerful is perhaps hardly accurate. It would be more exact to describe him as the leader of a triumvirate, of whom the other members were the Intendant and the Archbishop. The former of these two functionaries was a person of legal acquirements rather than of rank. He looked after the finances, and to some extent shared the government with his chief. He did much of the confidential correspondence of the colony with the home authorities, and may be described as a check in the king's interest upon the absolutism of the Governor. The third member of the trio, the Archbishop, guarded the interests of the numerous French Catholics, with his monasteries, convents, colleges, and wide-landed possessions, and kept watch over that Jesuit premy.

—The city of Quebec, unsurpassed for its pride of pose by any capital in the world in the early part of the eighteenth century, was to be seen the power to which all Canada yielded unquestioned obedience. There in the chateau of St. Louis, upon the famous rock whence cannon frowned over the spires and gables of church and monastery, sat the all-powerful Viceroy of the King of France. Nor was he, like the governor of an English province, commissioned to this post with little or no regard to personal capacity. On the contrary, much care was usually exercised in his selection. He was nearly always a fighting man or statesman of approved ability, sometimes he was both. To speak of him, however, as all-powerful is perhaps hardly accurate. It would be more exact to describe him as the leader of a triumvirate, of whom the other members were the Intendant and the Archbishop. The former of these two functionaries was a person of legal acquirements rather than of rank. He looked after the finances, and to some extent shared the government with his chief. He did much of the confidential correspondence of the colony with the home authorities, and may be described as a check in the king's interest upon the absolutism of the Governor. The third member of the trio, the Archbishop, guarded the interests of the numerous French Catholics, with his monasteries, convents, colleges, and wide-landed possessions, and kept watch over that Jesuit premy.

—The city of Quebec, unsurpassed for its pride of pose by any capital in the world in the early part of the eighteenth century, was to be seen the power to which all Canada yielded unquestioned obedience. There in the chateau of St. Louis, upon the famous rock whence cannon frowned over the spires and gables of church and monastery, sat the all-powerful Viceroy of the King of France. Nor was he, like the governor of an English province, commissioned to this post with little or no regard to personal capacity. On the contrary, much care was usually exercised in his selection. He was nearly always a fighting man or statesman of approved ability, sometimes he was both. To speak of him, however, as all-powerful is perhaps hardly accurate. It would be more exact to describe him as the leader of a triumvirate, of whom the other members were the Intendant and the Archbishop. The former of these two functionaries was a person of legal acquirements rather than of rank. He looked after the finances, and to some extent shared the government with his chief. He did much of the confidential correspondence of the colony with the home authorities, and may be described as a check in the king's interest upon the absolutism of the Governor. The third member of the trio, the Archbishop, guarded the interests of the numerous French Catholics, with his monasteries, convents, colleges, and wide-landed possessions, and kept watch over that Jesuit premy.

—The city of Quebec, unsurpassed for its pride of pose by any capital in the world in the early part of the eighteenth century, was to be seen the power to which all Canada yielded unquestioned obedience. There in the chateau of St. Louis, upon the famous rock whence cannon frowned over the spires and gables of church and monastery, sat the all-powerful Viceroy of the King of France. Nor was he, like the governor of an English province, commissioned to this post with little or no regard to personal capacity. On the contrary, much care was usually exercised in his selection. He was nearly always a fighting man or statesman of approved ability, sometimes he was both. To speak of him, however, as all-powerful is perhaps hardly accurate. It would be more exact to describe him as the leader of a triumvirate, of whom the other members were the Intendant and the Archbishop. The former of these two functionaries was a person of legal acquirements rather than of rank. He looked after the finances, and to some extent shared the government with his chief. He did much of the confidential correspondence of the colony with the home authorities, and may be described as a check in the king's interest upon the absolutism of the Governor. The third member of the trio, the Archbishop, guarded the interests of the numerous French Catholics, with his monasteries, convents, colleges, and wide-landed possessions, and kept watch over that Jesuit premy.

—The city of Quebec, unsurpassed for its pride of pose by any capital in the world in the early part of the eighteenth century, was to be seen the power to which all Canada yielded unquestioned obedience. There in the chateau of St. Louis, upon the famous rock whence cannon frowned over the spires and gables of church and monastery, sat the all-powerful Viceroy of the King of France. Nor was he, like the governor of an English province, commissioned to this post with little or no regard to personal capacity. On the contrary, much care was usually exercised in his selection. He was nearly always a fighting man or statesman of approved ability, sometimes he was both. To speak of him, however, as all-powerful is perhaps hardly accurate. It would be more exact to describe him as the leader of a triumvirate, of whom the other members were the Intendant and the Archbishop. The former of these two functionaries was a person of legal acquirements rather than of rank. He looked after the finances, and to some extent shared the government with his chief. He did much of the confidential correspondence of the colony with the home authorities, and may be described as a check in the king's interest upon the absolutism of the Governor. The third member of the trio, the Archbishop, guarded the interests of the numerous French Catholics, with his monasteries, convents, colleges, and wide-landed possessions, and kept watch over that Jesuit premy.

—The city of Quebec, unsurpassed for its pride of pose by any capital in the world in the early part of the eighteenth century, was to be seen the power to which all Canada yielded unquestioned obedience. There in the chateau of St. Louis, upon the famous rock whence cannon frowned over the spires and gables of church and monastery, sat the all-powerful Viceroy of the King of France. Nor was he, like the governor of an English province, commissioned to this post with little or no regard to personal capacity. On the contrary, much care was usually exercised in his selection. He was nearly always a fighting man or statesman of approved ability, sometimes he was both. To speak of him, however, as all-powerful is perhaps hardly accurate. It would be more exact to describe him as the leader of a triumvirate, of whom the other members were the Intendant and the Archbishop. The former of these two functionaries was a person of legal acquirements rather than of rank. He looked after the finances, and to some extent shared the government with his chief. He did much of the confidential correspondence of the colony with the home authorities, and may be described as a check in the king's interest upon the absolutism of the Governor. The third member of the trio, the Archbishop, guarded the interests of the numerous French Catholics, with his monasteries, convents, colleges, and wide-landed possessions, and kept watch over that Jesuit premy.

—The city of Quebec, unsurpassed for its pride of pose by any capital in the world in the early part of the eighteenth century, was to be seen the power to which all Canada yielded unquestioned obedience. There in the chateau of St. Louis, upon the famous rock

Betonica (3) (2.10 1-2).